

## Allee Bleue Chenin Blanc 2020

The intense aromas of tropical fruit and well supported by an elegant vanilla and nutty bouquet. The palate is rich and vibrant with layers of sundried fruits, nougat and lemony aftertaste. The rich and ripe flavours are in perfect harmony with the zesty minerality.

Serve with Rich Seafood dishes such as seared Tuna with balsamic reduction or Mussels in a creamy white wine sauce.

**variety :** Chenin Blanc | 91% Chenin Blanc, 6% Viognier, 3% Sauvignon Blanc

**winery :** Allee Bleue Estate

**winemaker :** Van Zyl Du Toit

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol    rs : 3.5 g/l    pH : 3.5    ta : 6.0 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Mineral    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

2021 Ultra Value Wine Challenge - Double Gold

2021 Michelangelo Awards - Gold

**in the vineyard :** Grapes were sources from selected areas vineyards in the Walker Bay and Coastal region .

**about the harvest:** The grapes were picked at optimal ripeness to ensure rich ripe flavours Chenin is known for.

**in the cellar :** The grapes were sorted, pressed and then settled. The juice was racked and inoculated with yeast and after doing 50% of the ferment in tank it was transferred to Barrel to complete the fermentation.

Maturation In Oak:

15 % NFO and the rest 2nd, 3rd and 4th fill barrels of which all are 400 liter.

