

## Allee Bleue Isabeau 2017

The colour is a pale straw hue with shades of green. Abundant citrus and dried apricot welcomes you on the nose. Layers of spicy cinnamon and soft vanilla follow. The palate is silky with elegant flavours of summer fruits and a lingering lemony aftertaste. The wine is in perfect balance and will age beautifully.

Serve with Thai Style duck breast with a ginger jus and stir fried noodles. Chicken and a light saffron sauce with a side salad.

**variety :** Chardonnay | 52% Chardonnay; 38% Semillon; 10% Viognier

**winery :** Allee Bleue Estate

**winemaker :** Van Zyl du Toit

**wine of origin :** Walker Bay

**analysis :** alc : 13.5 % vol    rs : 2.6 g/l    pH : 3.45    ta : 5.9 g/l

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

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

**in the vineyard :** The grapes were sourced from selected areas for their individuality.

**about the harvest:** The grapes were harvested at night.

### in the cellar :

The grapes were stored in a cool room until being sorted, crushed and pressed the following day. After pressing lees rubbing of 4 days was done at 4°C to extract the delicate fruit flavours. The juice was racked and fermented in French Oak barrels of which 25% was new. Natural ferment was done on 50% of the wine, malolactic was done in barrel and regular battonage ensured a smooth and silky palate.

**Maturation In Oak:**

The wine was left sur lie for 9 months before blending and bottling.

