

Allee Bleue Isabeau Chardonnay 2021

A myriad of flavours welcome you to this enticing wine. Stone fruit, citrus and an underlying hint of oatmeal. On the palate the richness of the partial malolactic fermentation adds complexity and rounds off the quince, citrus and "smoors" that play around in your mouth.

If it walks like a duck and talks like a duck, then it would go down like clapping hands with this wine. Decadent seafood dishes, death by Risotto and of course Crème Brûlée.

variety : Chardonnay | 100% Chardonnay, Clone CY 95

winery : Allee Bleue Estate

winemaker : Van Zyl du Toit & Armand Hartzler

wine of origin : Walker Bay

analysis : alc : 13 % vol rs : 1.8 g/l pH : 3.68 ta : 5.9 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2023 Investec Trophy Wine Show - Bronze

ageing : After 10 month the wine was blended, given a light filtration and bottled. The wine spend another year in bottle before release that added even more character and richness.

in the vineyard : Grapes were sourced and selected from the oldest vineyard on our farm, circa 1990. After whole bunch pressing the juice underwent natural fermentation in split of Amphora and French Oak Barrels.

about the harvest: The grapes were harvested at night.

in the cellar : After whole bunch pressing the juice underwent natural fermentation in split of Amphora and French Oak Barrels. Only 30 % of the wine underwent malolactic fermentation and regular battonage during the 1st 100 days to help add length and depth of flavour.

