

## Allee Bleue Isabeau Chardonnay 2022

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** : Franschoek

**analysis** : alc : 13 % vol   rs : 1.8 g/l   pH : 3.55   ta : 6.2 g/l

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

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

2024 National Wine Challenge - Double Gold

**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**: Only 30 % of the wine underwent malolactic fermentation and regular battonage during the 1st 100 days, adding length and depth to the flavour.

**in the cellar** : After 10 months, the wine was blended, given a light filtration and bottled. The wine spent an additional year in the bottle, before being released, adding even more character and richness.

Fermented in amphora and French oak barrels for 10 months.

