

Allee Bleue Chenin Blanc 2023

The intense aromas of tropical fruit are 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 | 93% Chenin Blanc, 7% Viognier

winery : Allee Bleue Estate

winemaker : Van Zyl Du Toit

wine of origin : Western Cape

analysis: alc : 13.5 % vol rs : 5.1 g/l pH : 3.41 ta : 6.2 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

2024 National Wine Challenge - Double Gold

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

in the vineyard : Grapes were sourced 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.

