

Allee Bleue Pinotage 2021

The Allée Bleue Pinotage 2021 impresses with its intense brick-red colour and seductive bouquet. On the nose, fruity aromas of ripe cherries and juicy plums, accompanied by sweet vanilla, liquorice, and a hint of cedar wood, unfold beautifully. On the palate, this Pinotage is rich, smooth, and exceptionally elegant. Its deep, complex flavours create an extraordinary taste experience that perfectly reflects both the terroir and varietal character.

The wine is ideal for Springbok loin beef Wellington with a berry jus and glazed vegetables.

variety : Pinotage | 98% Pinotage, 2% Viognier

winery : Allee Bleue Estate

winemaker : Van Zyl du Toit

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

in the vineyard : The grapes were sourced from a selected vineyard on our estate and also an old vineyard in Piekenierskloof (planted 1976). We have been farming these special blocks differently for the past 8 years, and this wine is a culmination of those efforts.

in the cellar :

After harvesting, sorting and cooling, the grapes were crushed and a cold soak done for 4 days at 7 °C. After inoculation with a selected yeast strain, the punch downs started intensely for only 4 days before pressing at 8 °B. This ensures a supple and smooth Pinotage. The finished wine underwent malolactic fermentation in oak barrels and further maturation for 16 months before blending and bottling.

