

Allée Bleue Isabeau 2003

A sophisticated, elegant wine. Perfumes of orange blossoms, marmalade toast and lemon butter. Layers of limey citrus, rich butterscotch flavours, peaches and cream. A generous smoky citrus aftertaste.

variety : Semillon | 60% Sémillon, 40% Chardonnay

winery : Allee Bleue Estate

winemaker : Gerda Willers

wine of origin : Coastal

analysis : alc : 13.27 % vol rs : 2.0 g/l pH : 3.33 ta : 5.6 g/l

type : White

pack : Bottle

Bronze - Veritas 2003

about the harvest: The grapes were harvested by hand at 23° Balling.

in the cellar : The grapes were cooled down and crushed with skin contact for 4 hours. Light press. Fermentation in barrels at 24°C in 50% new French oak. Ageing in wood for 9 months. 20% Malolactic fermentation.
Bottled 17 December 2003

