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Allee Bleue Chenin Blanc 2016

The wine has a pale straw colour with green tinge. The intense aromas of tropical fruit and well supported by an elegant vanilla and nutty bouquet. The palate is rich and vibrant with layers of sun dried fruits, nougat and lemony aftertaste. The rich and ripe flavours are in perfect harmony with the zesty minerality.

Serve this delightful Chenin with rich seafood dishes such as seared Tuna with balsamic reduction, flame grilled line fish with lemon butter and grilled vegetables or West Coast mussels in a creamy white wine sauce.

variety : Chenin Blanc | 95% Chenin Blanc, 5% Viognier
winery : Allee Bleue Estate
winemaker : Van Zyl Du Toit
wine of origin : Franschhoek
analysis : **alc :** 13.8 % vol **rs :** 4.4 g/l **pH :** 3..46 **ta :** 6.0 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2017 SAWi Wards - Grand Gold

Style of wine: Wood Fermented Dry White Wine

in the vineyard : Grapes were sources from selected areas vineyards in the Walker Bay and Franschhoek Valley.

about the harvest: The grapes were picked at optimal ripeness to ensure the rich ripe flavours Chenin is known for.

in the cellar : The grapes were sorted, pressed and then settled. The juice war racked and inoculated with yeast and after doing 50% of the ferment in tank it was transferred to barrel to complete the fermentation. Only French Oak was used of which 20% was new wood and all the barrels are 400 liters so not to overpower the fruit intensity. The wine was then aged on the lees in
barrel for 6 months prior to bottling.

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

Allee Bleue Estate

Franschhoek
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