

<http://alleebleue.co.za/premium-range/>



Wine & vintage: Shiraz 2015

Origin: Franschhoek

Label: Allée Bleue

Farm location: R45 Franschhoek Valley

Wine maker: Van Zyl Du Toit

Grape varieties: 100% Shiraz

Style of wine: Wood matured Dry Red Wine

Vinification:

The grapes come from a selected vineyard on the farm itself. After harvesting, sorting and cooling the grapes were crushed and then put in the red wine fermenters and a cold soak done @ 7 °C for 4 days. After inoculation with yeast the pump overs started to extract the colour and flavours. The finished wine underwent MLF in barrel and further maturation for 14 months prior to bottling. The wine was matured in 10% American Oak and the rest all French Oak – 60% of the barrels were new.

Winemaker's notes:

Intense deep red colour. Powerful bouquet of violets, cinnamon and chocolate followed by ripe cherries. The palate is smooth and silky, packed with berry fruit and spicy nuances.

Analysis:

Alcohol 14.6% vol

Residual Sugar 2.6 gm/l

Total Acidity 6.4 gm/l

pH 3.40

Food pairing:

Ostrich kebabs basted with red currant jelly and freshly ground pink peppercorns and finished with a Shiraz reduction. Medallions of Springbok rubbed with cumin and flash roasted – served with spiced beetroot.

Safra 2017. Vinícola Alee-Bleue em 10/10/2019. Franschhoek/ZA.