

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

## Allée Bleue Isabeau 2014



**Origin:** Walker Bay / Coastal Region

**Label:** Allée Bleue

**Farm location:** R45 Franschhoek Valley

**Wine maker:** Van Zyl Du Toit

**Grape varieties:** 68 % Chardonnay, 21 % Semillon and 11 % Viognier

**Style of wine:** Wooded dry white wine

**Vinification:** The grapes were sourced from selected areas for their individuality. The grapes were harvested at night and stored in a cool room until being sorted, crushed and pressed the following day. After pressing lees rubbing of 4 days was done at 4°C to extract the delicate fruit flavours. The juice was racked and fermented in French Oak barrels of which 25% was new. Natural ferment was done on 50% of the wine, malolactic was done in barrel

and regular battonage ensured a smooth and silky palate. The wine was left sur lie for 9 months before blending and bottling.

**Winemaker's notes:** Our Flagship White Wine. The colour is a pale straw hue with shades of green. Abundant citrus and dried apricot welcomes you on the nose. Layers of spicy cinnamon and soft vanilla follow. The palate is silky with elegant flavours of summer fruits and a lingering lemony aftertaste. The wine is in perfect balance and will age beautifully over the next 2-4 years.

**Analysis:**

Alcohol 13.5% vol  
Residual Sugar 1.7 g/l  
Total Acidity 6.4 g/l  
pH 3.44

**Food pairing:** Serve with Thai Style duck breast with a ginger jus and stir fried noodles. Chicken and a light saffron sauce with a side salad.

*Safra 2015. Vinícola Alee-Bleue em 10/10/2019. Franschhoek/ZA.*