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Allée Bleue Chenin Blanc 2017



Wine & vintage: Chenin Blanc 2017

Origin: Walker Bay / Franschoek

Label: Allée Bleue

Farm location: R45 Franschoek Valley

Wine maker: Van Zyl Du Toit

Grape varieties: Chenin Blanc 96%, Viognier 4%

Style of wine: Wood Fermented Dry White Wine

Vinification:

Grapes were sourced from selected areas vineyards in the Walker Bay and Franschoek Valley. The grapes were picked at optimal ripeness to ensure the rich ripe flavours Chenin is known for. The grapes were sorted, pressed and then settled. The juice was 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 15% 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.

Winemaker's notes:

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 sundried fruits, nougat and lemony aftertaste. The rich and ripe flavours are in perfect harmony with the zesty minerality

Analysis:

Alcohol 14.2 % vol
Residual Sugar 4.3 gm/l
Total Acidity 5.9 gm/l
pH 3.45

Food pairing:

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.

Safra 2018. Vinícola Alee-Bleue em 10/10/2019. Franschoek/ZA.