

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

Allée Bleue Sauvignon Blanc 2017+



Origin: Walker Bay

Farm location: R45 Franschhoek Valley

Wine maker: Van Zyl du Toit

Grape varieties: 92 % Sauvignon Blanc / 8 % Semillon

Style of wine: Dry white wine

Vinification: The grapes were sourced from selected vineyards in the Walker Bay area. Picked at optimal ripeness to ensure the freshness that Sauvignon is renowned for, these grapes were harvested at night and stored in a cool room until being sorted, crushed and pressed the following day. Some skin contact was done to enhance flavours. Lees rubbing of 4 days was done at 3°C to extract the delicate fruit flavours. The juice was racked and inoculated with yeast and cold fermented in tank until dry. The wine was aged on the lees for 2 months before racking and sulphuring to ensure a silky aftertaste. Another 2 months of lees aging was done prior to bottling.

Winemaker's notes: Star light hue with shades of green. Sweet tropical fruit invites you on the nose. This is followed by intense passion fruit aromas well supported by hints of green pepper and typical herbaceousness. The palate is fresh and lively with loads of summer flavours and a clean, crisp finish.

Alcohol: 12.9 % vol

Residual Sugar: 3.5 gm/l

Total Acidity: 6.1 gm/l

pH: 3.38

Food pairing: Light vegetarian pasta with fresh Allée Bleue herbs. Scallops in a fresh citrus jus topped with marinated orange peel.

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