Allée Bleue Starlette Pinotage 2016+



Wine & vintage: Starlette Pinotage 2016

Origin: Franschhoek

Label: Allée Bleue

Farm location: R45 Franschhoek Valley

Wine maker: Van Zyl du Toit

Grape varieties: Pinotage **Style of wine:** Dry red wine

Vinification:

The grapes were sources from our own pristine vineyards and selected site in the Franschhoek Valley. After harvesting, cooling and sorting, the grapes were crushed to the red fermenters and a cold soak done @ 7 ° C for 3 days. After inoculation with yeast the punch downs started intensely for 4 days before pressing at 8 °B. This ensures a supple and

smooth Pinotage. The finished wine underwent MLF in barrel and tank and further maturation for 12 months on staves before blending and bottling.

Winemaker's notes:

Abundant strawberry and ripe cherry flavours on the nose. A slight hint of chocolate, liquorice and coffee gives added complexity. The palate is smooth and soft with beautiful berry fruit that lingers. Elegant tannin structure rounds off this accessible wine which will age well over the next 2-3 years.

Analysis:

Alcohol 13,8 % vol Residual Sugar 3,9 gm/l Total Acidity 5,6 gm/l pH 3.42

Food pairing:

The wine is a perfect companion for a juice lamb roast with baby vegetables or fresh pasta at your favourite Italian place. Or enjoy it on its own.

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