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Allée Bleue Cabernet / Merlot 2014



Wine & vintage: Allée Bleue Cabernet Sauvignon / Merlot 2014

Origin: Banghoek(Stellenbosch)

Farm location: R45 Franschoek Valley

Wine maker: Van Zyl Du Toit

Grape varieties: Cabernet Sauvignon 56 %, Merlot 44%, Petit Verdot 2%

Style of wine: Wood matured dry red wine.

Vinification:

The grapes were sourced from selected mountain vineyards in Stellenbosch for their intense flavours. After harvesting, sorting and cooling, the grapes were crushed and then put in the red wine fermenters and cold soak done @ 7 °C for 4 days. After inoculation with yeast the pump over's started on the Cab whilst the Merlot we do manual punch downs to extract the colour and flavour. The finished wine underwent MLF in the barrel and further maturation for 16 months before blending all the components prior to bottling. All the barrels used were French oak and 60 % were new and the rest 2nd fill.

Winemaker's notes:

A deep ruby red colour. Intense flavours of fynbos, mint and in particular, blueberry welcome you on the nose, followed by aromas of cinnamon, lead pencil and dark chocolate. The palate is full flavoured with ripe cherries and a spicy undertone. All these are then beautifully wrapped in supple tannins which give this wine great balance and elegance.

Analysis:

Alcohol 14.6 %

Residual Sugar 3 g/l

Total Acidity 6.5 g/l

pH 3.4

Food pairing:

A elegant and stylish wine that will pair beautifully with Fillet Mignon and Bèarnaise Sauce or roast leg of lamb with rosemary sprigs and baby potatoes.

Safra 2014. Vinícola Alee-Bleue em 10/10/2019. Franschhoek/ZA.