

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

## Allée Bleue L'Amour Toujours 2014+



**Origin:** Banghoek ( Ward in Stellenbosch)

**Label:** Allée Bleue

**Farm location:** R45 Franschhoek Valley

**Wine maker:** Van Zyl Du Toit

**Grape varieties:** Cabernet Franc 40 %, Cabernet Sauvignon 39 %, Merlot 18 %, Petit Verdot 3 %

**Style of wine:** Wood matured Dry Red Wine.

**Vinification:** The grapes were sourced from selected mountain vineyards in the Banghoek area, a ward in Stellenbosch for their individuality. After harvesting, and cooling, the grapes were sorted, crushed and then put in red wine fermenters and a cold soak done @ 7° C for 4 days. After inoculation with selected yeast, the pump over's started on all but the Merlot on which we prefer to do manual punch down to extract the colour and flavour. Extended maceration of up to 24 days also lends depth of flavours and structure. The finished wine underwent MLF in barrel and further maturation for 18 months before carefully putting

together the blend prior to bottling. All the barrels used were French oak and 60 % were new and the rest 2nd fill.

**Winemaker's notes:** Our Flagship Red Wine. Delicate flavours of fynbos, cedar and cigar box, all beautifully wrapped in blackberry fruit. The palate is reminiscent of spice, dark chocolate and cinnamon with elegant and soft tannins. This is a unique wine which will intrigue even the best connoisseur. Will age beautifully over the next 5-7 years.

**Analysis:**

Alcohol 14.7 %

Residual Sugar 2.8g/l

Total Acidity 6.4 g/l

pH 3.33

**Food pairing:** Paired with confit of duck or a rich and delectable oxtail potjie with jacket sweet potatoes, this wine brings out the heart in any meal.

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