



## ·ALLÉE·BLEUE·

Wines

Wine & vintage:	L'Amour Toujours 2010
Origin:	Stellenbosch
Label:	Allée Bleue
Farm location:	R45 Franschhoek Valley
Wine maker:	Van Zyl Du Toit
Grape varieties:	Cabernet Franc 39%, Cabernet Sauvignon 39%, Merlot 17%, Petit Verdot 5%
Style of wine:	Wood matured Dry Red Wine.
Vinification:	The grapes were sourced from selected mountain vineyards in the Stellenbosch area for their individuality. After harvesting, and cooling, the grapes were sorted, crushed and then put in the red wine fermenters and a cold soak done @ 7° C for 4 days. After inoculation with yeast pump over's started on all the Merlot which we 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 14 months before carefully putting together the blend prior to bottling. All the barrels used were French oak and 60% were new and the rest 2 <sup>nd</sup> fill.
Winemaker's note:	Our Flagship Red Wine. Welcomed by delicate flavours of fynbos, cedar and cigar box. All beautifully wrapped in black berry fruit. The palate reminds of spice, dark chocolate and cinnamon with elegant and soft tannins. This is a unique wine which will intrigue even the best connoisseurs. Will age beautifully over the next 5-7 years.
Analysis:	Alcohol 14.1 % Residual Sugar 3.2 g/l Total Acidity 5.7 g/l pH 3.52
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.