



THE GRANDE PROVENCE – WHITE BLEND

Wine of Origin:	Franschhoek
Vintage:	2016
Winemaker:	Karl Lambour
Analysis:	Alc/Vol 14% pH 3.51 R.S. 2.7g/l TA 4.8g/l

Vinification

Our **Chenin Blanc** is harvested from 30 year old vineyards in the Franschhoek area. The grapes were picked in the morning during February and displayed concentrated fruity flavours. The **Viognier**, from the same area was harvested early March after a slower ripening period and at a slightly higher balling, to ensure that these delicate grapes kept their unique flavor during the winemaking process.

Style

This unwooded, white wine has an elegant nose of peach, flowers and perfume. The palate displays layers of fruit flavours including dried apricot, apple and ripe pear. A well balanced blend where the tropical aromas of Chenin Blanc and the floral notes of Viognier come together to create a fantastic tasting experience.

Serving suggestion

Enjoy this wine with meaty salads and simply prepared pork or chicken dishes. Also a great partner to grilled pear with a honey glaze sauce.

Previous awards

- **4 stars** – Platter Wine Guide 2015
- **Silver** – Wine Style Peoples Choice Awards 2014
- **Gold** – Vitis Vinifera Awards, South Africa, October 2014

- Bronze** – SA Veritas Wine Awards, October 2011
- Silver** – The AWC Vienna International Wine Challenge 2011

