



A versatile and exciting accompaniment for basted barbequed meats like pork ribs or brisket, as well as spicy Asian dishes such as sweet and sour pork or Peking duck.

Allée Bleue Pinotage 2025

Allée Bleue is an historic estate in Franschhoek, owned by the Dauphin family. Framed by majestic mountains and pristine rivers, this beautiful farm produces fresh herbs, abundant fruit and exquisite fine wines.

Winemaking

Produced from selected vineyards from granitic soils in Stellenbosch and Franschhoek. After harvesting, sorting and cooling, the individual batches were crushed and a cold soaked for four days at 7°C. Fermentation took place at low temperatures in stainless steel tanks before pressing at 8°B, ensuring supple and smooth Pinotage, without smoky or bitter notes. The blended wine was matured in French oak for 16 months.

Winemaker's notes

A sumptuous Pinotage, its nose a rich tapestry of dark cherries, plums, and sweet vanilla, woven together with subtle liquorice and cedar notes, exuding an irresistible fragrance. The palate is a masterclass in texture and balance, with velvety softness and full-bodied flavours that linger satisfyingly.

Maturation

Of the barrels used, 50% were new and the rest 2nd and 3rd fill.

ANALYSIS:

Alc: 14.6 %
TA: 5.8 g/l
RS: 2.1 g/l
pH: 3.43

ORIGIN:

Coastal Region

FARM

LOCATION:

Franschhoek

WINEMAKER:

Van Zyl du Toit
Misha Henning

100% Pinotage