

# DORAN VINEYARDS



## L'ALLIANCE

WO VOOR-PAARDEBERG

### **Harvesting/Cellar:**

The grapes came from a bush vine vineyard comprising Chenin Blanc, Grenache Blanc & Roussanne

The vines of these varietals were interplanted, and therefore a mixed crop of these cultivars were harvested together.

### **Fermentation:**

The free run juice was fermented in 2nd, 3rd & 4th year old oak barrels.

### **Maturation:**

The wine was left on its lees for 12 months before bottling, and a further 6 months in bottle before releasing.



### **Winemaker's notes:**

This is a lavish and weighty wine yet balanced by a delicate acidity. It has many well layered depths of tastes with toasted almonds, honey and pear being prominent. A pleasant minerality adds to long finish.

Good drinking for 3-5 years. Excellent with Asian cuisine, salads, light pastas and white meats.

### **Technical analyses:**

Alc: 13.5%  
pH: 3.53  
TA: 5.14 g/l  
RS: 2.1 g/l

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