

BLAKE'S

FAMILY WINES



Tourmaline 2015

The name derives from the gemstone Tourmaline. This subtly elegant wine is a creamy, barrel fermented Chardonnay, Viognier and Chenin Blanc blend. The Chardonnay and the Viognier were fermented in 300 litre French oak. The fresh, fruity unwooded bush vine Chenin Blanc forms the back bone of this wine. The wood fermented Chardonnay and Viognier adds to the richness and creaminess which complements the fruit of the Chenin Blanc. White flowers and melon on the nose, fresh on the palate with subtle oak. The wine grows in the glass as it breaths - the spicy starts to explode.

Andries Blake has 18 years of experience and knowledge of the Swartland terroir and this enabled him to select the best vineyards for the Tourmaline. This wine is a true reflection of the Swartland terroir. The Swartland is pre-dominantly a dry land bush vine area with low yields and high concentration of fruit flavours.

The Tourmaline is a food-friendly wine that is a perfect match for smoked yellow tail, chicken with spring vegetables or a traditional Cape Malay curry.

Technical Analysis:

Varietals:	Chenin Blanc (60%), Chardonnay (25%), Viognier (15%)
Alcohol:	13.42%
pH:	3.48
TA:	5.5
RS:	4.1
VA:	0.47
Appellation:	Swartland

