

# BLAKE'S

FAMILY WINES



## Tourmaline 2016

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 wood fermented Chardonnay and Viognier adds to the richness and creaminess which complements the fruit of the bush vine unwooded Chenin Blanc.

Lovely straw colour with notes of peach and apricot on the nose unveiling various fruit layers. Rich butterscotch with nutty notes on the taste. The acidity of the Chardonnay balances out the aromatic characteristics of the Viognier. The Chenin Blanc adds to the freshness of the wine. A perfectly, harmoniously balanced wine with oak, fruit and acidity - these adds to the mouth feel and lingering after taste.

Andries Blake is a seasoned Swartland winemaker and knows the terroir very well. His love for the terroir dates back to his first vintage in 1996. His knowledge and experience 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.

### Technical Analysis:

<b>Varietals:</b>	Chenin Blanc (38%), Chardonnay (37%), Viognier (25%)
<b>Alcohol:</b>	14.34%
<b>pH:</b>	3.59
<b>TA:</b>	5.17
<b>RS:</b>	2.89
<b>VA:</b>	0.63
<b>Appellation:</b>	Swartland

