

BLAKE'S

FAMILY WINES



Tourmaline 2017

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 blend. The wood fermented Chardonnay & Viognier adds to the richness and creaminess which complements the fruit of the 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. A perfectly, harmoniously balanced wine with oak, fruit and acidity - these adds to the mouthfeel 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.

Technical Analysis:

Varietals:	Chenin Blanc (63%), Chardonnay (25%), Viognier (12%)
Alcohol:	13.78%
pH:	3.37
TA:	6
RS:	2.6
VA:	0.57

Appellation: Swartland

Accolades: Platters Guide 2019 **** Stars

