

Le COURIER



The Old Road Wine Co. Originals range recalls the stories of the legendary characters who shaped the Franschhoek community in its early years. Le Courier of old was a bastion of commitment, toiling through rain or shine to bring the villagers their daily fresh foods - from livestock to vegetables. Like its namesake, this complex Chenin Blanc was built for the long haul. Its ripe stone fruit flavours and leesy richness ripple through to a persistent, satisfying finish.

100% Chenin Blanc | Wine of Origin: Western Cape



In the vineyard:

Le Courier Chenin Blanc has its roots in the granite soils of Stellenbosch and Agter Paarl. The vineyards are managed for premium quality and freshness, with no leaf removal and harvesting at perfect ripeness.

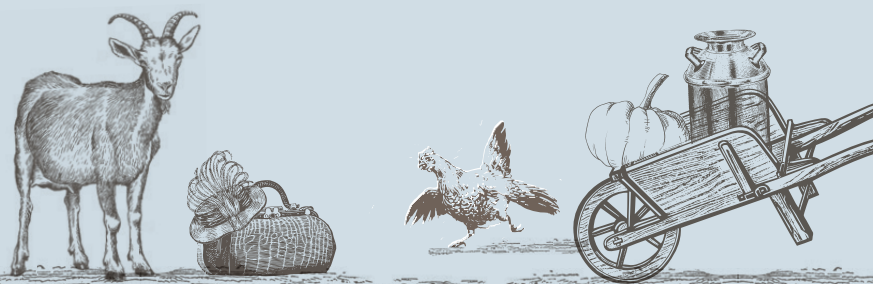
In the cellar:

Wine is cold fermented between 12-14°C. Once fermentation has been completed, the wine is left on the gross lees for 4 months, stirring up the lees once a week with minimal sulphur for added complexity. The wine is then cleaned up and filtered for bottling.


Tasting notes:

Le Courier is an intricate Chenin Blanc with fresh and upfront apricot, peach, honey and floral aromas on the nose. More layers follow on the palate with soft vanilla, canned peaches and a lingering peardrop finish. Perfect on its own or accompanied by Cajun-styled chicken dishes and Mediterranean vegetable salads.

Alc: 12.5%, RS: 2.7, TA: 5.8, pH: 3.5



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