



## THREE TWENTY

**VINTAGE:**

2015

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**CULTIVAR:**

Grenache Blanc 40%, Viognier 40% and barrel-fermented Roussanne 20%

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**APPELLATION:**

Coastal Region

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**IN THE VINEYARDS:**

All the vines are trellised. The grapes were harvested early in the morning, from mid-February until mid-March.

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**TASTING NOTES:**

This beautiful Rhône-style white blend was created to celebrate three hundred and twenty years of farming on our piece of land. It is truly unique in the sense that this is the first and last vintage of this wine ever to be created.

The pale-yellow wine shows a multi-layered nose of apricot and peaches, butterscotch, vanilla, dried guava roll. Tropical dried fruit on the palate follows through with hints of cashew nut and menthol humbugs on the lingering aftertaste.

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**ANALYSIS:**

Alcohol: 14.5%

Residual sugar: 2.7 g/l

Total acidity: 5,2 g/l

pH: 3,40

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**AGEING POTENTIAL:**

This wine can be enjoyed now or aged for 5 – 6 years after vintage.

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**SERVING SUGGESTIONS:**

The Under Oaks Three Twenty is the perfect partner to slow-roast pork or succulent duck. Like all white Rhône blends, it can stand up to mildly spicy cuisines, like Asian or Indian. Definitely a wine to open with someone special