

Bizoe Henriëtta 2019

Keyword impression with evolution in the glass:

fleshy, stone fruit, charred nectarine, peaches and cream, Belgium pastry, poached peach, quince, mouth-watering, textured, voluminous

Appearance

pale lemon

Nose

The wine has a medium-plus intensity

Aroma characteristics: Primary: sour fig, seared orange zest, nectarine, quince, poached peach, lemon-toned, bright and luminous

Secondary: a hint of marzipan, lemon tart, lemon crumble

Palate

The wine is dry with a bright and tangy acidity. The wine has a medium alcohol, medium-plus body and medium-plus flavour intensity.

Flavour characteristics of bruised apple, ginger, pine nuts, pine needles, roasted pineapples and charred nectarines persist with a long, saline finish.

Conclusion and tasting assessment

The power of two makes Henriëtta an ambassador for Bizoe - elegant, confident and seamless. Packed with fruit and a notable intensity from the Semillon, the wine is etched with a bright and luminous quality brought to life by the Sauvignon Blanc.

Hemmed with a bright, herbaceous note, fruit remains the hero while demanding attention with engaging layers of fruit, spice and herbs.

Balance and harmony are vital elements to the enticing quality of the wine, making it a grand suiter for many cuisines. While tart foods will add a broad mouthfeel, rich dishes will highlight the wine's vibrant citrus and linear quality. A beautiful tension supports an attractive melange of marzipan, charred nectarines, toasted pine nuts and a savoury note of pancetta. In conclusion, the fruit concentration is juxtaposed with a refreshing salinity on the aftertaste, adding to the statuesque character the wine promised to be.

Alc 13,5 % TA 5,2g/l RS 2,4g/l pH 3,43



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