

Arniston Bay Chenin Blanc Chardonnay 2004

Veritas 2003 - Gold

Bronze - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Seal of Approval

This masterfully blended white wine has lovely pineapple and ripe melon flavour on the nose, following through to a limy, full middle-palate and finishes in crisp freshness.

Serve chilled on its own or with seafood and salads. Suitable for vegetarians but not for vegans.

variety : Chenin Blanc | 80% Chenin Blanc, 20% Chardonnay

winery : Stellenbosch Vineyards

winemaker : Nicky Versfeld

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.62 g/l pH : 3.5 ta : 5.85 g/l

type : White **style :** Dry

pack : Bottle

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in the vineyard : Vineyard/Yield: 8 – 10 tonnes/ha

Soil type: Granite / Red clay

Type of climate: Warm, dry summers ; cold, wet winters

Rootstock: Richter 99

in the cellar : Fermented in stainless steel tanks until dry. No oak.