

Arniston Bay Sauvignon Blanc/Semillon 2006

A dry white wine blend, perfectly balanced between the Sauvignon Blanc's melon and citrus flavours and Semillon's white peach tones, ends with a crisp aftertaste.

Serve chilled. This unpretentious, fun-loving wine can be enjoyed on its own or with a variety of seafood dishes.

variety : Sauvignon Blanc | Sauvignon Blanc, Semillon

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 3.3 g/l **pH** : 3.08 **ta** : 5.81 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle

ageing : Drink now or within the next 12 months.

in the cellar : Fermented in stainless steel tanks at 13.5°C until dry. No oak.

