

## Arniston Bay Reserve Bush Vine Chenin Blanc 2006

Weighty tropical fruit flavours like melon and pineapple, with a plump ripeness on the mid-palate and a bright, zesty finish.

Serve chilled with soft white cheeses and salad Niçoise. Suitable for vegetarians but not for vegans.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Stellenbosch Vineyards

**winemaker** : The Winemaking Team

**wine of origin** : Coastal

**analysis** : alc : 14.0 % vol   rs : 2.24 g/l   pH : 3.18   ta : 5.77 g/l

**type** : White

**pack** : Bottle   **closure** : Cork

**ageing** : Drink within two years.

**in the vineyard** : Yield: 5-6 tons/ha bush vines

Climate: Mediterranean

Sourced from premium vineyards in Stellenbosch and Paarl for optimum style, the vines are neither irrigated nor trellised, resulting in grapes of considerable concentration.

**about the harvest**: Grapes harvested at optimum ripeness.

**in the cellar** : The grapes were cold fermented in stainless steel tanks at 15° C and kept chilled on the lees and in a reductive state for 9 months before bottling. Only free run juice were used.

