

Arniston Bay Chenin Blanc/Chardonnay 2007

This masterfully blended white wine has lovely pineapple and ripe melon flavours on the nose, following through to a lime-like, full middle-palate and finishing in crisp freshness.

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

variety : Chenin Blanc | Chenin Blanc, Chardonnay

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.05 g/l pH : 3.48 ta : 6.19 g/l

type : White

pack : Bottle **closure :** Cork

ageing : This wine can be enjoyed now and will keep well for a further two years from vintage

in the vineyard : Climate: Warm, dry summers with cold, wet winters - Mediterranean.

about the harvest: Yield: 8 - 10 tons/ha

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

