

Arniston Bay Sauvignon Blanc/Semillon 2007

2008 International Wine & Spirit Competition - Bronze Medal

Decanter Awards 2008 - Commended

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. Suitable for vegetarians but not for vegans.

variety : Sauvignon Blanc | Sauvignon Blanc, Semillon

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.07 g/l pH : 3.27 ta : 6.00 g/l

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

pack : Bottle **closure :** Cork

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ageing : Drink now or within the next 12 months.

in the vineyard : Yield: 8 - 10 tons/ha

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

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

