

## Arniston Bay Tides Finest Selection Barrel Fermented Chardonnay 2006

This Chardonnay has pale aromas of apricot, butterscotch and melon. Full-flavoured tropical fruit and vanilla with a lingering crisp finish.

This wine goes particularly well with Thai food or Malay curries. Suitable for vegetarians but not for vegans.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Stellenbosch Vineyards

**winemaker** : Abraham de Villiers

**wine of origin** : Coastal

**analysis** : alc : 14.0 % vol   rs : 1.74 g/l   pH : 3.43   ta : 6.41 g/l

**type** : White   **wooded**

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

**ageing** : This wine can be enjoyed now or within the next three years.

**in the vineyard** : Yield: 7 tons/ha

Climate: Cool - Mediterranean

**in the cellar** : The wine was fermented in 2nd and 3rd fill French oak barrels with selected active dried yeast, kept on its fermentations lees for 8 months, battonage, fermentation temperatures between 16° and 18° C.

