

Arniston Bay Tides Finest Selection Barrel Fermented Chenin Blanc 2006

This Chenin Blanc has weighty tropical fruit flavours of melon and pineapple, with a plump ripeness on the mid-palate and a creamy, lees-like texture with a zesty finish.

Best served with duck or smoked chicken. Suitable for vegetarians but not for vegans.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 5.24 g/l pH : 3.4 ta : 6.99 g/l

type : White

pack : Bottle **closure** : Cork

ageing : Enjoy now or keep for the next 3 years.

in the vineyard : Yield: 12 tons/ha

Climate: Cool - Mediterranean

in the cellar : The grapes were fermented in 3rd and 4th fill French oak barrels with selected active dried yeast, kept on its fermentation lees for 6 months, battonage, fermentation temperatures between 16° and 18° C.

