

Arniston Bay Tides Finest Selection Sauvignon Blanc 2007

This Sauvignon Blanc shows typical fresh varietal characteristics of ripe figs, green pepper and gooseberries, with a long satisfying finish.

Best served with a variety of dishes including green salads, asparagus and shell fish. Suitable for vegetarians but not for vegans.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 1.58 g/l pH : 3.52 ta : 6.60 g/l

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

pack : Bottle **closure :** Cork

ageing : Drink within two years.

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

Climate: Dry, hot summers with cold, wet winters.

about the harvest: Night harvested to retain fresh flavours. Vineyard harvested 4 times over 12 days to obtain a wider flavour profile.

in the cellar : Bottled soon after cool fermentation to retain freshness.

