

Arniston Bay Chardonnay 2007

Partially fermented with oak chips to produce a mini blockbuster wine with a crème brûlée finish.

Serve chilled. This wine can be enjoyed with chicken dishes or seafood. Suitable for vegetarians but not for vegans.

variety : Chardonnay | 100% Chardonnay

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 5.98 g/l pH : 3.4 ta : 6.35 g/l

type : White **wooded**

pack : Bottle **closure :** Screwcap

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

in the vineyard : Type of climate: Mediterranean

about the harvest: Average yield: 12-15 tons/ha

in the cellar : 20% Fermented with French oak chips with the balance fermented in stainless steel tanks for 3 months on fine lees. Reductive winemaking.

