

Arniston Bay Reserve Chardonnay 2007

Pronounced, fresh, citrus nose with nice steely mineral notes on the palate. The oak is gentle and well-integrated

This wine is suitable for vegetarians, but not for vegans. Serve this wine with Thai food or mild curries.

variety : Chardonnay | 100% Chardonnay

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : **alc** : 14.5 % vol **rs** : 3.85 g/l **pH** : 3.42 **ta** : 5.85 g/l

type : White **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : Store horizontally in a cool place. Drink within 1 to two years.

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

Climate: Cool - Mediterranean

in the cellar : 15% of the wine was fermented in new and 2nd fill French oak barrels.

