

Arniston Bay Reserve Sauvignon Blanc 2008

2009 International Wine Challenge Awards - Bronze Medal
2009 Decanter World Wine Awards - Bronze Medal
2008 India Wine Challenge - Silver medal
2008 International Wine & Spirit Competition - Bronze Medal
2008 Veritas Awards - Gold Medal

Lifted cut grass and green pea aromas, very good typical Sauvignon Blanc character on the palate with crisp acidity and good length.

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.09 g/l pH : 3.32 ta : 6.34 g/l

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

pack : Bottle **closure :** Cork

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ageing : Store horizontally in a cool place. Drink within 2 to 3 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 : Fermented in stainless steel tanks until dry. No Oak.

