

## Arniston Bay Charmat Brut

This sparkling wine has elegant, zesty tropical fruit flavours with fresh bubbles and a clean and crisp finish. Serve well chilled as an aperitif at any festival or special occasion.

Serve with smoked salmon and cream cheese snacks, or a smoked snoek paté.

**variety** : Colombard | 100% Colombard

**winery** : Stellenbosch Vineyards

**winemaker** : Abraham de Villiers

**wine of origin** : Western Cape

**analysis** : alc : 11.76 % vol    rs : 11.5 g/l    pH : 3.19    ta : 7.6 g/l

**type** : Sparkling    **style** : Dry

**pack** : Bottle    **closure** : Screwcap

**ageing** : Enjoy within one year from purchase.

**in the vineyard** : Colombard, known for its fresh aromas and natural acid, was used to produce the base wine.

**about the harvest**: The fruit was harvested at 18.5° B.

**in the cellar** : A neutral yeast strain was used during primary fermentation. Fermentation temperature ranged between 15° - 17° C. When the primary fermentation was completed, the base wine protein and tartrate was stabilised. The wine was moved into a pressure tank and the sugar lifted to 24g/l. The wine was inoculated with a strong bayanus yeast strain. The secondary fermentation took place in this pressure tank. After secondary fermentation (until dry) the pressure of the wine was about 4Bar. The residual sugar was lifted to 11.5g/l just before bottling.

