

Arniston Bay Reserve Bush Vine Chenin Blanc 2008

Cool climate acidity and long hangtime ripeness mark this expressive wine. It's filled with tart green apple, peach, pineapple, pine cone and rich honeyed flavors, with that distinctive waxed bean note of Chenin Blanc.

This wine is suitable for vegetarians, but not for vegans. Serve at room temperature with game steaks and oxtail.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 3.74 g/l **pH** : 3.4 **ta** : 6.10 g/l

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

pack : Bottle **closure** : Cork

ageing : Store horizontally in a cool place. Drink within 1-2 years.

in the vineyard : Climate: Mediterranean

about the harvest: Harvested at optimum ripeness from 20 year old bushvines with an average yield of 8 - 10 tons/ha.

in the cellar : Fermented in French oak barrels until dry. Left on fine lees for 6 months. 20 % New fill barrels was used.

