

Arniston Bay Sauvignon Blanc / Semillon 2009

Crisp and grassy-citrusy, with fig and melon overtones and a touch of wildflower honey in the finish. It has a streamlined elegance that makes it easy to drink, and will be versatile with an enormous range of foods.

Serve chilled. This unpretentious, fun-loving wine can be enjoyed on its own or with a variety of seafood dishes.

variety : Sauvignon Blanc | 70% Sauvignon Blanc 30% Semillon

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : **alc** : 12.5 % vol **rs** : 3.66 g/l **pH** : 3.24 **ta** : 6.32 g/l

type : White **style** : Dry **body** : Light **taste** : Fruity **vegetarian**

pack : Bottle **closure** : Screwcap

ageing : Drink now or within the next 12 months.

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

Type of Climate: Warm, dry summers with cold, wet winters - Mediterranean.

in the cellar : Fermented in stainless steel tanks at 13.5°C until dry. No oak added.

Suitable for vegetarians but not for vegans.

