

Arniston Bay Chardonnay 2009

Partially fermented with oak chips to give a mini block buster wine with crème brûlée finish.

Serve chilled . This wine can be enjoyed with chicken dishes or seafood.Please note this wine is suitable for vegetarians and vegans.

variety : Chardonnay | 100% Chardonnay

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 5.98 g/l pH : 3.4 ta : 6.35 g/l

type : White

pack : Bottle **closure :** Screwcap

ageing : This wine can be enjoyed now and will keep well for a further 2 years from vintage.

in the vineyard : Mediterranean climate

about the harvest: 2 - 15 t/ha

in the cellar : 20% Fermented with French oak chips; the balance was fermented in stainless steel tanks for 3 months on fine lees. Reductive winemaking.

