

Arniston Bay Bushvine Selection Chenin Blanc 2009

Weighty tropical fruit flavours like melon and pineapple, with a plump ripeness on the mid-palate and bright, zesty finish.

Best served chilled with soft white cheeses and salad Niçoise.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.54 g/l pH : 3.44 ta : 6.30 g/l

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

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 - 23.5 to 24° Balling - from 20 year old bushvines with an average yield of 8 - 10 tons/ha.

in the cellar : Grapes harvested at optimum ripeness with only free run juice used. Fermented in stainless steel tanks at 15 degrees Celsius. Grapes sourced from premium blocks in the Western Cape region. 80% fermented in stainless steel tank, 13 - 15° Celsius for 14 days, active dried yeast used. Wine kept on its fine lees for 6 months. 20% fermented in 300 litre 1st and 2nd fill French Oak barrel, kept on fermentation lees and batonage twice a month for 6 months.

This wine is suitable for vegetarians, but not for vegans.

