

Arniston Bay Limited Release Sauvignon Blanc 2009

This Sauvignon Blanc has expressive citrus and green grass tropical fruit flavours on the nose with hints of asparagus and green pepper. The mouth displays tasty peach flavours with refreshing citrus and lime. It maintains a crisp feel without losing body. Great wine that can be enjoyed with a variety of dishes.

Serve with tuna sashimi, Kingklip and a variety of other seafood.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers / Nicky Verfeld

wine of origin : Western Cape

analysis : alc : 12.5 % vol

type : White **taste :** Fruity **vegetarian**

pack : Bottle **closure :** Screwcap

in the vineyard : Climate: Cool, Mediterranean

Soil: Hutton is the name of the soil most common in the Western Cape for growing vines. Derived from granite, it is a brown soil which has excellent physical properties, such as good drainage and water holding properties. Hutton (Oakleaf) soils are typically situated at altitudes of 150-400m. Hutton soil is well known for producing quality wines.

Viticultural Information: 5 wire Perold trellis system

Irrigation: Drip irrigation.

about the harvest: The chosen vineyards are harvested during the night and early mornings over a two week period to get a wider flavour profile ranging from greener to more tropical aromas : 22 - 24° Balling.

