

## Arniston Bay Cape Crossing Chardonnay Chenin Blanc 2009

Pale straw colour. Lively tropical aromas of citrus, lime and orange blossoms, pallet shows good concentration with lingerie finish. Slight oak treatment which complements the easy drinking, yet complex, wine.

This wine is suitable for vegetarians, but not vegans. This wine is great on its own or with seafood, salads and good friends.

**variety** : Chardonnay | 60% Chardonnay; 40% Chenin Blanc

**winery** : Stellenbosch Vineyards

**winemaker** : Abraham de Villiers

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol    rs : 3.21 g/l    pH : 3.36    ta : 5.68 g/l

**type** : White        **wooded**

**pack** : Bottle    **closure** : Cork

**ageing** : This wine can be enjoyed now.

**in the vineyard** : Climate: Cool Mediteranean.

**about the harvest**: Yield: 8 - 12ton/ha.

**in the cellar** : Fermented in stainless steel tanks at low temperatures to retain inherent fruitiness. Rack from fermentation lees to fine lees. The wine is matured on staves (30% of final product receives oak treatment), or unoaked in tank for 6 months, kept on its primary fermentation lees for about 4 months. No malolactic fermentation is allowed.

