

Arniston Bay Sauvignon Blanc / Semillon 2010

Perfectly balanced melon and citrus flavours with white peach character, ending with a crisp aftertaste. This wine can be enjoyed now and will keep well for a further 2 years from vintage.

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

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

winery : Stellenbosch Vineyards

winemaker : Abraham De Villiers

wine of origin : Western Cape

analysis : **alc** : 13.5 % vol **rs** : 3.45 g/l **pH** : 3.32 **ta** : 6.07 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

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

in the vineyard : Warm, dry summers, cold wet winters.

about the harvest : Yield: 8 - 10t/ha

in the cellar : Fermented in stainless steel tanks until dry.

