

Arniston Bay Lighthouse Collection Chenin Blanc / Colombard 2010

An uncomplicated crisp, dry white wine blend filled with tropical fruit flavours.

Best served with line fish, lightly flavoured poultry dishes or as a summer patio wine. This wine is not suitable for vegetarians and vegans.

variety : Chenin Blanc | 50% Chenin Blanc, 40% Colombard, 10% Muscat

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 10.0 % vol rs : 4.75 g/l pH : 3.38 ta : 7.28 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : This wine can be enjoyed now.

in the vineyard : Grapes were sourced from regions such as Tulbagh, parts of Rawsonville and Worcester.

Type of climate: Cool, Mediterranean

about the harvest: The grapes were harvested in February 2010 at 17° Balling and Vineyard / Yield:8 - 12 ton / ha

in the cellar : Wines have natural low pH (3.2 - 3.38) which will manifest in lower sulphur levels and will ensure longer shelf life. There was no need to add tartaric acid which will ensure softer white and rose wines. Wines will taste fresher later during the vintage as a result of the lower pH. Muscat also helps to enhance the fruit flavours in these wines which also allows for an extended shelf life. Wines were cold fermented in stainless steel tanks for 12 to 14 days and kept on the fine lease for 3 months.

