

Arniston Bay Marine Collection Chardonnay 2010

Intensely fruity with good acidity and some toasty, spicy complexity from well judged oak. Really attractive with lots of character and some elegance.

This wine is suitable for vegetarians, but not for vegans. Best served chilled with soft white cheeses and salad Niçoise.

variety : Chardonnay | 100% Chardonnay

winery : Stellenbosch Vineyards

winemaker : Abraham De Villiers

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 6.02 g/l pH : 3.4 ta : 5.22 g/l

type : White

pack : Bottle **size :** 0 **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.

