

## Arniston Bay Bushvine Selection Chenin Blanc 2010

This Chenin Blanc was left on its natural lees for 6 months to create a rich and complex mouth-feel of signature Chenin Blanc honey flavours and a smooth, lasting finish.

A versatile food wine to go with most poultry, fish and salad dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled. Please note this wine is suitable for vegetarians and vegans.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Stellenbosch Vineyards

**winemaker :** Abraham de Villiers

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol    rs : 3.54 g/l    pH : 3.44    ta : 6.30 g/l

**type :** White    **style :** Dry    **wooded**

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

**ageing :** Store horizontally in a cool place. Drink within 1-2 years.

**in the vineyard :** Climate: Mediterranean

**about the harvest:** Grapes harvested at optimum ripeness.  
Yield of 8 - 10 tons/ha.

**in the cellar :** Only free run juice used. Fermented in stainless steel tanks at 15° C. Grapes sourced from premium blocks in the Western Cape region. 80% fermented in stainless steel tanks, 13° - 15° C for 14 days, active dried yeast used. Wine kept on its fine lees for 6 months. 20% fermented in 300L 1st and 2nd fill French oak barrel, kept on fermentation lees and batonage twice a month for 6 months.

