

Arniston Bay Chenin Blanc / Chardonnay 2011

Zestful pineapple and ripe melon flavours on the nose, following through to a limy, full middle-palate, finishing in crisp freshness.

Serve well chilled on its own or with seafood and salads. This wine is suitable for vegetarians and vegans.

variety : Chenin Blanc | 80% Chenin Blanc, 20% Chardonnay

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : **alc** : 12.5 % vol **rs** : 6 g/l **pH** : 3.4 **ta** : 6 g/l

type : White **style** : Off 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 : Climate: Warm, dry summers, cold wet winters.

about the harvest: Vineyard Yield: 8 - 10 tons / ha.

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

