

Arniston Bay Sparkling Brut NV

This Sparkling Wine has elegant, zesty tropical fruit flavours, ending with a clean and crisp finish.

Serve well chilled as an aperitif, with canapés, seafood or salads.

variety : Chenin Blanc | 50% Chenin Blanc, 30% Chardonnay, 20% Sauvignon Blanc

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : **alc** : 11.0 % vol **rs** : 11.5 g/l **pH** : 3.22 **ta** : 6.2 g/l

type : Sparkling **style** : Off Dry **taste** : Fruity

pack : Bottle **size** : 0 **closure** : Screwcap

ageing : Enjoy within two years from purchase.

about the harvest: The Chenin Blanc and Sauvignon Blanc were harvested between 18 and 19° Balling. The Chardonnay was harvested riper at 22° Balling.

in the cellar : Fermented in stainless steel tanks between 13 to 15° Celsius. The Chardonnay component was given more time on primary fermentation lees which adds to the slightly roundish mouth feel, complemented by the fresh fruit characters and natural acidity from Chenin Blanc and Sauvignon Blanc components. Unwooded.

