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Arniston Bay Bushvine Selection Chenin Blanc 2011

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 :** 14.0 % vol **rs :** 4.0 g/l **pH :** 3.44 **ta :** 6.3 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Store horizontally in a cool place. Drink within 2 - 3 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.