

Arniston Bay Chardonnay 2012

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

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

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** : 5368 g/l

type : White

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

ageing : This wine can be enjoyed now and will keep well for a further 2 years from vintage.

in the vineyard : Type of 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.