

Arniston Bay Chenin Blanc / Chardonnay 2014

This fresh and very aromatic Chenin Blanc Chardonnay fills your glass with exciting and voluptuous flavours right to the brim. Lime, guava, fruit salad and kiwifruit flavours are all prominent on the nose and entice you to go back for more. The wine enters the palate with freshness and a well-balanced acidity that supports the everlasting fruitiness of this anything-but-shy Chenin Blanc Chardonnay. Citrus, lime and white guava flavours coat the palate to leave a long and tantalising aftertaste.

Serve well chilled on its own or with seafood and salads.

variety : Chenin Blanc | Chenin Blanc, Chardonnay

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 6.0 g/l pH : 3.4 ta : 6.0 g/l

type : White **style :** Off Dry

pack : Bottle **size :** 750ml **closure :** Screwcap

2013 Best Value Wine

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.

