

Arniston Bay Sauvignon Blanc Chenin Blanc 2004

A fusion of gooseberries, peach, and passion fruit with a hint of pineapple, ending in a crisp finish.

Suitable for vegetarians but not for vegans. Serve chilled with asparagus dishes and mussels in cream sauce.

variety : Sauvignon Blanc | 50% Sauvignon Blanc, 50% Chenin Blanc

winery : Stellenbosch Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 1.9 g/l **pH** : 3.39 **ta** : 6.0 g/l

type : White

pack : Bottle

ageing : Enjoy within 2 years from purchase.

in the cellar : Fermented in stainless steel tanks at 12 - 15 degrees Celsius. Racked and sulphured and then kept on the fine lees for 2 months.

