



## CHENIN BLANC CHARDONNAY 2018

<i>Winemaker:</i>	<i>Abraham de Villiers</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	80% Chenin Blanc, 20% Chardonnay
<i>Appellation:</i>	Western Cape
<i>Website:</i>	<a href="http://www.stellenboschvineyards.co.za">www.stellenboschvineyards.co.za</a>
<i>Tel:</i>	+27 (0)21 881 3870
<i>Fax:</i>	+27 (0)21 881 3102

### **Background**

Arniston Bay is a place where the pace of life is slow. Where you can sit back, relax and soak up the South African sun. It's a place so special, it inspired a wine. It doesn't matter who or where you are, you can always enjoy a quiet moment from a busy lifestyle – an Arniston Bay moment – with a glass of Arniston Bay.

### **The winemaking**

The grapes were harvested at optimum ripeness during the cool morning periods. Left on the press only for a few hours to extract the vibrant and rich colour. Only free run juice were used and fermented until dry with active cultured yeast.

### **Winemaker's comments**

This fresh and very aromatic Chenin Blanc Chardonnay fills your glass with exciting and voluptuous flavours right to the brim. Fresh, ripe tropical flavours are prominent on the nose and entices you to go back for more. The wine enters the palate with freshness and a well-balanced acidity that support 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.

### **Maturation potential:**

This wine is ready to be enjoyed now and will mature for a further 2 years.

### **Food pairing**

This wine pairs well with salads and seafood dishes.

### **Chemical analysis**

<i>Alcohol:</i>	13.47% by volume
<i>Residual sugar:</i>	3.28 g/l
<i>Total acidity:</i>	6.09 g/l
<i>pH:</i>	3.34
<i>Vineyards/Yields:</i>	8-10 t/ha

