



## SAUVIGNON BLANC SEMILLON 2019

<i>Winemaker:</i>	Abraham de Villiers
<i>Viticulturist:</i>	Francois de Villiers
<i>Cultivar:</i>	70% Sauvignon Blanc, 30% Semillon
<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

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.

### **Vintage**

Xxxx

### **Vinification**

Grapes are sourced from the Stellenbosch region and selected from premium blocks prior to fermentation. The combination of our soil diversity with cool night temperatures and cool coastal fog, ensure high quality Sauvignon Blanc and Semillon. The vines are trellised on a 5-wire hedge system with an average yield of 10 tons/ha. The selected vineyards are harvested during the night and early mornings over a two-week period to get a wider flavour profile ranging from greener to more tropical aromas – 22 - 24°B. No excessive skin contact, two days of settling prior fermentation. Primary fermentation takes place in stainless steel tanks at temperatures of 13 - 15°C. The juice is handled quite reductively up until bottling of the final product. No wood treatment.

### **Tasting**

*Appearance:* Vibrant, light green colour.

*Nose:* Ripe stone fruit and guava, complemented with strong vegetative and herbaceous aromas.

*Palate:* A fresh, easy-drinking wine with silky undertones. Well-balanced on the palate with lingering flavours of tropical fruits and asparagus.

### **Maturation potential**

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

### **Food pairing**

This wine pairs well with a variety of seafood dishes.

### **Analysis**

<i>Alcohol:</i>	13.73 % by volume
<i>Residual sugar:</i>	3.42 g/l
<i>Total acidity:</i>	6.21 g/l
<i>pH:</i>	3.12

