

ARNISTON BAY

SOUTH AFRICA

Arniston Bay Sauvignon Blanc 2023

Appellation: Coastal

Inspired by the heritage and splendour of the historic fishing village of Arniston, the Arniston Bay wine range was established in 1996. Harnessing the freshness and flavour of wines produced from coastal vineyards, our winemaker Abraham De Villiers produces wines that benefit from the cooling effect of the Atlantic Ocean and reflect the charm and breath-taking beauty of Arniston.



GRAPE VARIETIES:

100% Sauvignon Blanc

TERROIR:

The grapes are sourced from south-facing coastal vineyards that are cooled down by the Atlantic Ocean. The cooling sea breeze and deep red soils result in moderate growth, providing an excellent canopy development for grape ripening conditions.

VINIFICATION:

The grapes are handpicked early in the morning and, in some cases, even during the night. We handle the grapes very reductively with dry ice in the vineyards through to the fermentation vessel. Grapes are crushed on arrival with a CO₂ blanket and given at least 12 hours of skin contact.

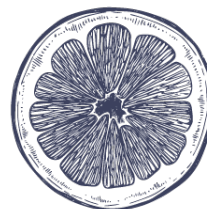
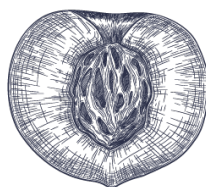
TASTING NOTES:

Crisp, refreshing and brimming with bright aromas of passion fruit, white peach and lime, the expressive Arniston Bay Sauvignon Blanc is classic and vibrant.

This wine is ideal to enjoy with fresh seafood.

VINTAGE NOTE:

The 2023 vintage kick-started with ideal Winter conditions. Late rains contributed to even growth providing an excellent foundation for the crop. The season was cool with moderate weather conditions during harvest, slowing down ripening and allowing the vines to develop impressive fruit intensity. The vintage promises to deliver elegant wines with moderate to low alcohol, a fine tannin structure and concentrated flavours.



Wine Analysis:

Alcohol Content: 13.54% Alc/Vol. | Acidity: 5.9 g/L | pH: 3.43
Residual Sugar: 2.8 g/L

