

## ARNISTON BAY INFUSIONS

## GRAVIOLA &amp; PASSION FRUIT

## VINEYARD YIELD

8-10 tons / ha

## REGION

Western Cape

## TYPE OF CLIMATE

Warm, dry summers &amp; cold, wet winters.

## WINEMAKER

Abraham de Villiers

## VINIFICATION / OAKING DETAILS

Fermented in stainless steel tanks until dry and then blended with nature identical tastes to create an infused wine.

## TASTING NOTES

A low alcohol white wine infused with tastes of graviola and ripe passion fruit. The bubbly wine has fresh fruity aromas on the nose, following through to a full middle-palate, finishing in crisp freshness.

## STORAGE

This infused wine can be enjoyed now and will keep well for a further year from vintage.

## FOOD SUGGESTIONS

Serve well chilled on its own or with canapés and sushi.

ALCOHOL  
vol %: 5.5 %

TA  
6g/l

PH  
3.4

