

ARNISTON BAY INFUSIONS

POMEGRANATE & ROSE

VINEYARD YIELD

8-10 tons / ha

REGION

Western Cape

TYPE OF CLIMATE

Warm, dry summers & 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 perfumes of sweet floral notes and zesty pomegranate. The palate is concentrated with thick-textured fruit. A powerful infused wine with a bubbly personality.

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

ARNISTON BAY

WINE BASED
INFUSIONS

