

ARNISTON BAY INFUSIONS

GRAVIOLA & PASSION FRUIT

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 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

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WINE INFUSIONS
BASED

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