

ARNISTON BAY INFUSIONS

# MINT, ALOE & LEMONGRASS

## 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 crisp mint, aloe and lemongrass. The perfumed aromas of mint, aloe and lemongrass are distinctive on the nose. The palate is concentrated with a herbal, grassy character and 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

[www.arnistonbay/infusions.co.za](http://www.arnistonbay/infusions.co.za)

WINE INFUSIONS  
BASED

ARNISTON BAY

