

*A new taste infusion*

Brand ARNISTON BAY INFUSIONS  
Varietal Mint, Aloe and Lemongrass  
Year NV

Region Western Cape  
Winemaker Abraham de Villiers  
Vineyard Yield 8-10 tons / ha  
Type of Climate Warm, dry summers and cold, wet winters.

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



ARNISTON BAY

WINE  
BASED INFUSIONS

arniston-bay.com/infusions