

Arniston Bay Pinotage/ Merlot 2003

The plummy richness of the Merlot combines excellently with the banana and mulberry flavours of the Pinotage, to create an upfront fruity wine with a medium bodied palate and lingering finish.

Suitable for vegetarians, but not for vegans. Serve at room temperature with veal dishes and tomato based pastas.

variety : Pinotage | Pinotage, Merlot

winery : Stellenbosch Vineyards

winemaker : Nicky Versfeld

wine of origin : Western Cape

analysis : **alc** : 13.59 % vol **rs** : 1.91 g/l **pH** : 3.63 **ta** : 5.58 g/l

type : Red

pack : Bottle **closure** : Cork

ageing : Drink within 2 years of purchase.

in the vineyard : Climate: Dry, hot summers; Cold, wet winters

in the cellar : Merlot fermented on skins till dry. Pinotage fermented on skins till 10 Balling, before racking. Underwent malolactic fermentation but no wood aging.