

Arniston Bay Shiraz Merlot 2004

A medium-bodied wine with intense red colour. It has subtle blackcurrant and pepper nose with hints of coffee and chocolate on the taste and a soft, round finish.

Suitable for vegetarians but not for vegans. Serve at room temperature with barbeques and roasted meat dishes.

variety : Shiraz | 80% Shiraz, 20% Merlot

winery : Stellenbosch Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.9 g/l pH : 3.78 ta : 6.08 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle

"Seal of Approval" at International Wine Challenge.

ageing : Store horizontally in a cool place. Ready to enjoy now, but could be kept for 2 - 3 years from purchase.

in the vineyard : Yield: 8-10 tons/ha

Type of climate: Mediterranean

about the harvest: Yield: 8 - 10 tons / ha.

in the cellar : Fermented on skins until 5° Balling, then pressed. Underwent malolactic fermentation, but no wood maturation.

