

Arniston Bay Shiraz 2005

Mouth filling palate with good balance and a lingering sweet finish.

Serve this wine with lazy-aged beef fillet or rosemary infused lamb. Suitable for vegetarians but not for vegans.

variety : Shiraz | 100% Shiraz

winery : Stellenbosch Vineyards

winemaker : Celéste Truter

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.06 g/l pH : 3.54 ta : 5.42 g/l

type : Red **style :** Off Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : This wine is great to enjoy now, but will keep good for another 4 years from vintage.

in the vineyard : Vineyard / Yield: 8 - 10 ton / ha

Soil type: Various

Type of climate: Cool, Mediterranean

Root stock: Various

in the cellar : Partially fermented with American and French oak staves; the balance was fermented in stainless steel tanks.

