

Arniston Bay Shiraz/Merlot 2005

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.

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

variety : Shiraz | Shiraz, Merlot

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.58 g/l pH : 3.45 ta : 5.63 g/l

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

pack : Bottle **closure :** Cork

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: Cool, Mediterranean

Soil type: Various

Root stock: Various

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

