

Arniston Bay Cabernet Sauvignon/Merlot 2005

2007 International Wine Challenge - Commended

A full bodied red wine blend, filled with intense ripe fruit and perfectly balanced flavours with hints of chocolate and vanilla, ending with a soft sweet finish.

This unpretentious, fun-loving wine can be enjoyed with roast beef or lamb and rich hearty oxtail. Suitable for vegetarians but not for vegans.

variety : Cabernet Sauvignon | Cabernet Sauvignon and Merlot

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 7.5 g/l pH : 3.45 ta : 5.4 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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ageing : This wine can be stored for up to 18 months.

in the vineyard : Yield: 8 – 10 ton/ha

Type of climate: Cool, Mediterranean

Rootstock: Various

in the cellar : Fermented in stainless steel tanks and slightly oaked with chips and staves.

