

Arniston Bay Reserve Bushvine Pinotage 2005

2008 International Wine & Spirit Competition - Silver and Best in Class

Smoky oak spice and ripe mulberry flavours combine to give a multi-layered wine with sweet ripe tannins.

Serve at room temperature with game steaks and oxtail stews.

variety : Pinotage | 100% Pinotage

winery : Stellenbosch Vineyards

winemaker : Abraham De Villiers

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.88 g/l pH : 3.4 ta : 5.60 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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ageing : Store horizontally in a cool place. Drink in 3-4 years.

in the vineyard : Yield: 6-8 tons/ha, bush vines

Type of climate: Mediterranean

in the cellar : Fruit fermented on skins for 5 days, cold soaking for 2 days prior to fermentation. Malolactic fermentation took place in chosen barrel. Mature for 18 months in 30% 1st fill and 70% 2nd fill French oak barrel. Light egg white fining before bottling.

