

Arniston Bay Tides Finest Selection Pinotage 2005

This well-balanced Pinotage shows intense colour and fine structure along with soft ripe berry and chocolate flavours.

This wine is suited for meat dishes, but perhaps most successful with spicy cuisine. Suitable for vegetarians but not for vegans.

variety : Pinotage | 100% Pinotage

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : **alc** : 14.5 % vol **rs** : 2.5 g/l **pH** : 3.21 **ta** : 6.41 g/l

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

pack : Bottle **closure** : Cork

ageing : Drink within two years.

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

Climate: Cool - Mediterranean

in the cellar : The wine was fermented on the skins for ± 7 days, until the juice was drawn off at 0° Balling to retain soft tannins. Maturation took place partly in French oak barrels and some in tanks.

