

Arniston Bay Merlot 2006

Dark cherry and plum nose with a spicy palate ending with a sweet finish.

This wine can be enjoyed with tomato basted lamb dishes and turkey. Suitable for vegetarians but not for vegans.

variety : Merlot | 100% Merlot

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.69 g/l pH : 3.44 ta : 5.16 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine can be enjoyed now but will keep for up to 4 years from vintage.

in the vineyard : Type of climate: Cool, Mediterranean

about the harvest: Average Yield: 5-12 tons/ha

in the cellar : 15% of the wine was aged in 2nd and 3rd fill French oak barrels for 8 months. The balance was fermented in stainless steel tanks.

