

Arniston Bay Reserve Pinotage 2007

Excellent colour and concentration with rich, jam-like, spicy notes on the nose and cake-raisiny character on the palate. Concentration and fruit character is good.

This wine is suitable for vegetarians, but not for vegans. Serve this wine with lazy-aged beef fillet or rosemary infused lamb.

variety : Pinotage | 100% Pinotage

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.98 g/l pH : 3.32 ta : 5.56 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Store horizontally in a cool place. Drink within 2 to 3 years.

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

Climate: Mediterranean

in the cellar : Fermented in stainless steel tanks until dry. Spent 12 months in 30% new French oak barrels.

