

Arniston Bay The Shore Red 2007

An uncomplicated easy drinking dry red wine blend, filled with ripe berry fruit.

Suitable for vegetarians but not for vegans. This wine is great on its own or relaxing with friends over a barbecue.

variety : Shiraz | 40% Shiraz, 30% Cabernet Sauvignon, 30% merlot

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.55 g/l pH : 3.42 ta : 5.53 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : This wine can be enjoyed now.

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

Climate: Dry, hot summer; cold, wet winter - Mediterranean climate

about the harvest: Harvested at 23° till 25° Balling, when at optimum ripeness, with good berry characteristics.

in the cellar : Fermented in stainless steel tanks with a percentage in wood. After fermentation grapes are pressed and malolactic fermentation takes place.

