

Arniston Bay Cabernet Sauvignon/Merlot 2007

2008 International Wine & Spirit Competition - Bronze

A full bodied red wine blend filled with modern ripe fruit and perfectly balanced flavours with hints of chocolate and vanilla with a soft, sweet finish.

Serve this wine with rich oxtail stew, beef fillet or lamb. This wine is suitable for vegetarians, but not for vegans.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 5.5 g/l pH : 3.45 ta : 5.4 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Screwcap

2008 International Wine & Spirit Competition - Bronze

ageing : This wine can be stored for up to 18 months. Store horizontally in a cool place.

in the vineyard : Type of climate: Cool, Mediterranean

about the harvest: Average yield: 8 - 10 tons/ha

in the cellar : Fermented in steel tanks and slightly oaked with chips and staves.

