

## Arniston Bay Merlot 2007

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 :** Screwcap

**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.

