

Arniston Bay Shiraz 2007

A full bodied wine with intense red colour, subtle smokey and pepper spice nose with strong, full middle palate and good tannin structure. Good finish with hints of coffee and chocolate in the aftertaste.

This wine is suitable for vegetarians, but not for vegans. Serve at room temperature at barbeques or with roast beef dishes.

variety : Shiraz | 100% Shiraz

winery : Stellenbosch Vineyards

winemaker : CelĀste Truter

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.53 g/l pH : 3.5 ta : 5.35 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Store horizontally in a cool place. The wine is ready for consumption now, but could be stored for another 2-3 years.

in the vineyard : Type of climate: Cool, Mediterranean

about the harvest: Yield: 8 - 10 tons/ha

in the cellar : Fermented in skins until 5° Balling, then pressed. Fermented in stainless steel tanks. 20-25% of the wine was wood matured.

