

Arniston Bay Shiraz / Pinotage 2007

2008 AWC Vienna International Wine Challenge - Silver

This red wine blend has vibrant plum and mulberry flavours, accompanied by hints of oak and a soft, sweet yet elegant finish.

Serve this wine with stews, carpaccio or grilled meats. Suitable for vegetarians but not for vegans.

variety : Shiraz | Shiraz, Pinotage

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.99 g/l pH : 3.52 ta : 5.31 g/l

type : Red **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

2008 AWC Vienna International Wine Challenge - Silver

ageing : 18 months

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

Type of climate: Cool, Mediterranean

Soil type: Various

Root stock: Various

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

