

Arniston Bay Shiraz / Merlot 2008

This Shiraz / Merlot blend is generous and complex with aromas of black cherries and plums. Rich and dense, the complexity of the flavours plays out progressively, beginning with blackberry and plum and finishing with toasty cedar aromas. Tannins are ripe, juicy and delicate.

Enjoy with roasted chicken, blackened salmon, or semi-soft and herbed cheeses. Can also be enjoyed with a range of different meat dishes, but is especially suited to bright, modern cooking

variety : Shiraz | 80% Shiraz, 20% Merlot

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.45 g/l pH : 3.49 ta : 5.21 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded** **vegetarian**

pack : Bottle **closure** : Screwcap

ageing : Store horizontally in a cool place. Ready to enjoy now, but could be kept for 2 - 3 years from purchase.

in the vineyard : Type of climate: Cool, Mediterranean

in the cellar : Fermented on skins until 5° Balling, then pressed. Underwent malolactic fermentation and wood maturation with French oak staves for 6 months.

This wine is suitable for vegetarians, but not for vegans.

