

Arniston Bay Merlot 2008

Red berry fruit, tobacco and nuts work well together to create a fine and compact aromatic portfolio. A food-friendly red with a good structure and clean execution.

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 : Western Cape

analysis : **alc** : 13.67 % vol **rs** : 3.81 g/l **pH** : 3.44 **ta** : 5.36 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: 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.

