

## Arniston Bay Cape Crossings Cabernet Sauvignon / Shiraz 2009

Excellent deep ruby red. Nose is reminiscent of dark berry fruits with hints of nutmeg and vanillin. Very elegant, well structured palate with ripe, fine tannins and a lingering rich finish. Oak well integrated, complements a well-balanced medium to full bodied wine.

This wine is great on its own or relaxing with friends over a barbecue.

**variety :** Cabernet Sauvignon | 70% Cabernet Sauvignon, 30% Shiraz

**winery :** Stellenbosch Vineyards

**winemaker :** Abraham de Villiers

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol rs : 4.23 g/l pH : 3.45 ta : 5.52 g/l

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

**pack :** Bottle **closure :** Screwcap

**ageing :** This wine can be enjoyed now.

**in the vineyard :** Type of climate: Cool, Mediterranean

Vineyard / Yield: 8 - 10 ton / ha

Grapes picked at optimum ripeness, chosen prior to harvest from premium vineyards from the Western Cape region. Cool Mediterranean climate, loamy sand and weathered granite soil type.

**about the harvest:** Grapes are harvested at 24 - 26° Balling.

**in the cellar :** Grapes are cold soaked for three days prior to primary fermentation. Fermented until dry at 24 - 27°C, extraction of colour and varietal aromas by means of pump overs and delastage in static red fermenters. Malolactic fermentation and maturation takes place in 300 litre French oak barrels - 14 months (35% of final bottled product) and balance on French oak staves for 8 months.

This wine is suitable for vegetarians, but not vegans.

