

Arniston Bay Shiraz 2008

With an intense purple colour, this wine reveals scents of wild strawberry, mocha, and caramel with touches of sage and rosemary. The flavors burst through with intense blueberry and strawberry jam notes wrapped around rich French oak and finishing with touches of chocolate and sweetened cranberries.

This wine is rich and full, and should be served from a large glass at room temperature at barbeques. It is best served with red meat, game or pasta.

variety : Shiraz | 100% Shiraz

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 13.50 % vol rs : 4.53 g/l pH : 3.58 ta : 5.28 g/l

type : Red **style :** Off Dry **body :** Full **taste :** Herbaceous **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 : Vineyard Yield: 8 - 10 ton / ha

Type of climate: Mediterranean

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

in the cellar : Fermented in skins until 5° Balling, then pressed. The wine was wood matured with French oak staves for 6 months.

