

Arniston Bay Limited Release Cabernet Sauvignon 2009

A stunning Cabernet Sauvignon with bright fruit and spicy oak evident on the bouquet. The palate is multi layered with ripe fruit flavours and lots of structure. This is a well balanced wine with excellent integrated oak flavours and soft tannins on the finish.

It would make a good partner to grilled beef tenderloin, roast duck or most blue cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers / Nicky Verfeld

wine of origin : Western Cape

analysis : alc : 14.5 % vol

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

pack : Bottle **closure :** Screwcap

in the vineyard : Climate: Cool, Mediterranean

Soil: Hutton is the name of the soil most common in the Western Cape for growing vines. Derived from granite, it is a brown soil which has excellent physical properties, such as, good drainage and water holding properties. Hutton (Oakleaf) soils are typically situated at altitudes of 150-400m. Hutton soil is well known for producing quality wines.

Viticultural Information: 5 wire Perold trellis system

Irrigation: Drip irrigation.

about the harvest: The grapes were harvested from mid February to mid March.

Method of harvesting: The grapes were hand picked in 20kg bins.

Yield: 8 ton per hectare.

in the cellar : The grapes were crushed, de-stemmed and fermented on the skins for 8 days at 26° Celsius.

Use of oak (type, length of time, etc): 40% of blend spent 6 months in French oak barrels. 30% first fill. Rest in second and third fill barrels. Balance of blend was oaked with medium toasted French staves and chips.

Suitable for vegetarians / vegans.

