

Arniston Bay Bushvine Selection Pinotage 2006

Smoky oak spice and ripe mulberry flavours combine to give a multi-layered wine with sweet ripe tannins.

This wine is suitable for vegetarians, but not for vegans. Serve at room temperature with game steaks and oxtail.

variety : Pinotage | 100% Bushvine Pinotage

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : **alc** : 14.5 % vol **rs** : 2.88 g/l **pH** : 3.4 **ta** : 5.60 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

ageing : Store horizontally in a cool place. Drink in 3 - 4 years.

in the vineyard : Climate: Mediterranean.

about the harvest: Yield: 6 - 8tons/ha

in the cellar : Fruit fermented on skins for 5 days, cold soaking for 2 days prior to fermentation. Malolactic fermentation took place in specially picked barrels. Mature for 18 months in 30% 1st fill and 70% 2nd fill French oak barrel. Light egg white fining before bottling.

