

Arniston Bay Lighthouse Collection Shiraz / Pinotage 2010

An uncomplicated easy drinking dry red wine blend, filled with ripe berry fruit. This young wine has fresh aromas of crushed grapes and berries. Light bodied, it's vibrant, fruity, and fun with bright fruit on the palate.

Best served with line fish, lightly flavoured poultry dishes or as a summer patio wine. This wine is not suitable for vegetarians and vegans.

variety : Shiraz | 70% Shiraz, 30% Pinotage

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 11.0 % vol rs : 4.75 g/l pH : 3.48 ta : 5.29 g/l

type : Red **style** : Dry **body** : Light **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : This wine can be enjoyed now.

in the vineyard : Grapes sourced from regions where grapes gains less sugar during ripening but loses more acidity. These regions include Tulbagh and parts of Rawsonville and Worcester.

Type of climate: Cool, Mediterranean

about the harvest: Grapes harvested at 19° Balling.

Yield: 8 - 10t/ha

in the cellar : Wines have natural low pH (3.2 - 3.38) which will manifest in lower sulphur levels and will insure longer shelf lives. No need to add Tararic Acid which will insure softer white and rose wines. Wines will taste fresher later during the vintage due to lower pH. Fermented in stainless steel tanks for 5 to 6 days. Pressed and left to undergo MLF. French oak added 4 g/l for 2 months.

