

Arniston Bay Bushvine Selection Pinotage 2010

The wine embodies sensual flavours unique to the varietal including ripe black fruit, smoked meat and a hint of truffle beautifully balanced with complex aromas from maturation in French oak barrels.

This wine will pair well with most red meats or poultry and ideal match for spicy curries. Serve at a cool room temperature. This wine is not suitable for vegetarians nor vegans.

variety : Pinotage | 100% Pinotage

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.4 g/l pH : 3.4 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Great now yet will develop with magnificence that will be well worth waiting for.

in the vineyard : Climate: Mediterranean.

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

in the cellar : The grapes used to make this Pinotage come from a vineyard block of 20 year old bush vines in the Western Cape region which have created a full bodied Pinotage with a deep purple colour. 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.

