

## Arniston Bay Shiraz 2011

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 64F at barbeques or with roast beef dishes. It is best served with red meat, game or pasta. Please note this wine is suitable for vegetarians, but not for vegans.

**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    **size :** 0    **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 :** Type of climate: Mediterranean

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

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

