

Arniston Bay Ruby Cabernet Merlot 2002

The rich plum and wild berry flavours on the nose add to the full-rounded ripeness on the palate, ensuring a harmonious blend with a velvety finish. Suitable for vegetarians, but not for vegans.
Food suggestions: "Braai vleis"; Pasta with tomato-based sauces.

variety : Ruby Cabernet | Ruby Cabernet, Merlot

winery : Stellenbosch Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 2.5 g/l **pH** : 3.58 **ta** : 5.78 g/l **va** : 0.57 g/l **so2** : 62 mg/l **fso2** : 38 mg/l

type : Red

pack : Bottle

Arniston Bay is the 2nd biggest SA wine brand in the UK's top 20 Wine list. Numerous awards at Veritas [Silver] and International Wine Challenge – "Seal of Approval".

ageing : Drink within 2 years of purchase

in the vineyard : Vineyard/Yield: 8 – 10 t/ha

Soil type: Hutton/Clovelly

Type of climate: Dry, hot summers; Cold, wet winters

Rootstock: Richter 99; 11 – 14 Mgt

in the cellar : Fermented on skins at temp of 25 to 28°C until dry. Press wine from skins added to rest of wine. Underwent malolactic fermentation in stainless steel tanks. No oak.

