

## Arniston Bay Rosé 2002

It has lively strawberry and violet aromas combine with the fresh fruity taste to yield a light easy drinking wine. Suitable for vegetarians but not for vegans.  
Food suggestions: Tuna salad, open sandwiches.

**variety :** Pinotage | Pinotage, Chenin Blanc

**winery :** Stellenbosch Vineyards

**winemaker :** Nicky Versfeld

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol rs : 4.04 g/l pH : 3.53 ta : 5.7 g/l va : 0.52 g/l so2 :  
111 mg/l fso2 : 47 mg/l

**type :** Rose

**pack :** Bottle

Arniston Bay is the 2nd biggest SA wine brand under the top 20 Wine list in the UK. Bronze medal at Veritas 2001.

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

Type of climate: Dry, hot summer; cold, wet winter –Mediterranean climate

**in the cellar :** Fermented on skins until desired colour is extracted. Rack off.  
Fermented further till dry. No oak.

