

Arniston Bay Shiraz 2002

Not available in South Africa

A full-bodied wine with intense dark colour, subtle smoky and pepper spice nose with strong, full middle palate and good tannin structure. Good finish with hints of coffee and chocolate in the aftertaste.

Serve at room temperature with barbecues and roast meat dishes. This wine is suitable for vegetarians but not vegans.

variety : Shiraz | Shiraz

winery : Stellenbosch Vineyards

winemaker : Anton du Toit

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.58 ta : 6.0 g/l va : 0.51 g/l so2 : 49 mg/l fso2 : 36 mg/l

type : Red

pack : Bottle

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

Type of climate: Mediterranean climate

in the cellar : Fermented on skins till 5° Balling, then pressed. Underwent malolactic fermentation and 20 – 25% of the wine was wood matured.

