

Arniston Bay Shiraz Merlot 2002

A medium-bodied wine with intense red colour. It has a subtle black current and pepper nose with hints of coffee and chocolate on the taste and a soft, round finish.

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

variety : Shiraz | 80% Shiraz, 20% Merlot

winery : Stellenbosch Vineyards

winemaker : Anton du Toit

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.54 g/l pH : 3.56 ta : 5.93 g/l va : 0.5 g/l so2 : 63 mg/l fso2 : 32 mg/l

type : Red

pack : Bottle

Veritas 2002 - Bronze

ageing : Store horizontally in a cool place. Wine ready for consumption now, but could be stored for up to 2 – 3 years.

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, but no wood maturation.

