

Arniston Bay Ruby Cabernet Merlot 2004

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. Serve at barbeques or with tomato-based pasta dishes.

variety : Ruby Cabernet | 70% Ruby Cabernet, 30% Merlot

winery : Stellenbosch Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.55 ta : 5.63 g/l

type : Red **style** : Dry **wooded**

pack : Bottle

Arniston Bay is listed in the UK's top 20 Wine list. Numerous awards at Veritas [Silver] and International Wine Challenge - "Seal of Approval".

ageing : Drink within two years of purchase.

in the vineyard : Vineyard / Yield: 8 – 10 tonnes/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 - 28 degrees Celsius until dry. Press wine from skins added to rest of wine. Underwent malolactic fermentation in stainless steel tanks. No oak.

