

## Arniston Bay Shiraz 2003

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**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.

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**variety :** Shiraz | 100% Shiraz

**winery :** Stellenbosch Vineyards

**winemaker :** Nicky Versfeld

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 2.65 g/l    pH : 3.77    ta : 5.35 g/l

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

**pack :** Bottle    **closure :** Cork

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**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 :** Climate: Mediterranean.

**about the harvest:** Yield: 8 – 10 tons / ha.

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

