

## Arniston Bay Shiraz Merlot 2003

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

Suitable for vegetarians but not for vegans. Serve at room temperature with barbeques and roasted meat dishes.

**variety :** Shiraz | 80% Shiraz, 20% Merlot

**winery :** Stellenbosch Vineyards

**winemaker :** Nicky Versfeld

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 3.9 g/l   pH : 3.78   ta : 6.08 g/l

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

**pack :** Bottle

"Seal of Approval" at International Wine Challenge.

**ageing :** Store horizontally in a cool place. Ready to enjoy now, but could be kept for 2-3 years from purchase.

**in the vineyard :** Yield: 8-10 tons/ha

Type of climate: Mediterranean

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

**in the cellar :** Fermented on skins until 5 degrees Balling, then pressed. Underwent malolactic fermentation, but no wood maturation.

