

Arniston Bay Reserve Merlot 2003

Earthy, plum and cherry flavours with hints of chocolate and vanilla and a firm ripe tannin structure.

Suitable for vegetarians but not for vegans. Serve at room temperature with roasted pork and lamb dishes.

variety : Merlot | 100% Merlot

winery : Stellenbosch Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 2.54 g/l **pH** : 3.54 **ta** : 5.63 g/l

type : Red

pack : Bottle

ageing : Drink within 3 - 4 years.

in the vineyard : Yield: 8 tons/ha, supplementary irrigation.

Type of climate: Mediterranean

in the cellar : Fermented till dry on the skins, underwent malolactic fermentation in tank, 50% of the wine was aged in 2nd and 3rd fill French 300 litre barrels for 12 months.

