

Arniston Bay Reserve Bushvine Pinotage 2003

Bronze - International Wine and Spirit Competition (IWSC) 2005

Smoky oak spice and ripe mulberry flavours combine to give a multi-layered wine with sweet ripe tannins.

Suitable for vegetarians but not for vegans. Serve at room temperature with game steaks and oxtail stews.

variety : Pinotage | 100% Pinotage

winery : Stellenbosch Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.21 g/l pH : 3.5 ta : 5.78 g/l

type : Red

pack : Bottle

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ageing : Drink within 3 - 4 years.

in the vineyard : Yield: 5-6 tons/ha, bush vines (not trellised, not irrigated).

Type of climate: Mediterranean

in the cellar : Fermented on skins until 5-10 degrees Balling before racking, underwent malolactic fermentation in tank, 60% of the wine was aged in 2nd and 3rd fill French 300 litre barrels for 12 months.

