

Brand ARNISTON BAY  
 Cultivar Shiraz (80%) Merlot (20%)  
 Vintage 2009  
 Region Western Cape  
 Winemaker Abraham de Villiers

Vineyard/yield 8 – 10 t/ha

Type of climate Mediterranean

Vinification/  
oaking details Fermented on skins until 5 degrees Balling then pressed. Underwent malolactic fermentation and wood maturation with French oak staves for 6 months.

Tasting notes Subtle blackcurrant and pepper nose with hints of coffee and chocolate on the taste with a soft, round finish.

Suitable for  
vegans/vegetarians This wine is not suitable for vegetarians nor vegans.

Food suggestions Serve at room temperature with venison, roast lamb or mutton.

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

Alcohol vol %: 13.5%      RS: 4.65 g/l  
 TA: 5.31 g/l      pH: 3.45

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*Contra file grelhado e saladas. Almoço em 24/11/2012.*