



ARNISTON BAY

MERLOT 2017

<i>Winemaker:</i>	Abraham de Villiers
<i>Viticulturist:</i>	Francois de Villiers
<i>Cultivar:</i>	100% Merlot
<i>Appellation:</i>	Western Cape
<i>Website:</i>	www.stellenboschvineyards.co.za
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Chemical analysis

<i>Alcohol:</i>	13.84% by volume
<i>Residual sugar:</i>	3.73 g/l
<i>Total acidity:</i>	5.40 g/l
<i>pH:</i>	3.46
<i>Vineyards/Yields:</i>	5-12 t/ha

Background

Arniston Bay is a place where the pace of life is slow. Where you can sit back, relax and soak up the South African sun. It's a place so special, it inspired a wine. It doesn't matter who or where you are, you can always enjoy a quiet moment from a busy lifestyle – an Arniston Bay moment – with a glass of Arniston Bay.

The winemaking

15% of the blend was aged in second and third-fill French oak barrels for eight months. The balance was fermented in stainless steel tanks.

Winemaker's comments

This warm, rich ruby red wine shows great complexity with dark cherry and plum nose with a spicy palate. Well balanced ripe fruit with a persistent soft tannin finish.

Maturation potential:

The wine is ready to drink now but will mature further for 4 years.

Food pairing

This wine pairs well with tomato-basted lamb dishes and turkey.

Suitability for vegetarians or vegans

This wine is not suitable for vegetarians nor vegans.

