

ARNISTON BAY

SOUTH AFRICA

Arniston Bay Merlot 2024

Appellation: Coastal

Inspired by the heritage and splendour of the historic fishing village of Arniston, the Arniston Bay wine range harnesses the freshness and flavour of wines produced from Coastal vineyards. Our winemaker Abraham De Villiers produces wines that benefit from the cooling effect of the Atlantic Ocean and reflect the charm and breath-taking beauty of Arniston.

GRAPE VARIETIES:

100% Merlot

TERROIR:

The grapes are sourced from south-facing coastal vineyards that are cooled down by the Atlantic Ocean. The cooling sea breeze and deep red soils result in moderate growth, providing an excellent canopy development for grape ripening conditions.

VINIFICATION:

The grapes were harvested at 23° to 25° Balling at the end of February and early March. Fermentation took place at 24° to 27° Celsius in static red fermenters, followed by a two-day cold soak to achieve an intense extract and matured in French oak barrels for 10 months.

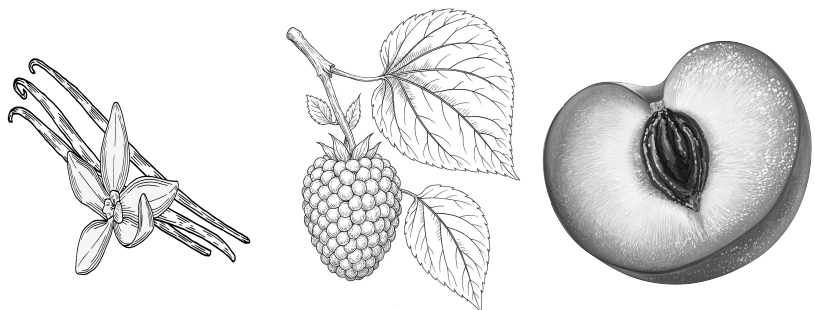
TASTING NOTES:

This rich, full-bodied Merlot reveals layers of mulberry, plum and subtle vanilla on the nose. The palate is elegant, showing dark berry and cherry flavours supported by supple, ripe tannins.

This wine is ideal to enjoy with fresh seafood.

VINTAGE NOTE:

The 2024 vintage delivered smaller crops, but with excellent fruit quality. Warm, dry conditions during ripening produced berries with great colour, concentration and balance. The red wines promise vibrant flavours, refined tannins and impressive depth.



Wine Analysis:

Alcohol Content: 13.5 % Alc/Vol. | Acidity: 6.0 g/L | pH: 3.35
Residual Sugar: 2.6 g/L



Arniston Bay Wines



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