

Groenland Antoinette MariÃ© 2001

Medium- to full-bodied wine with lots of fruit and tints of vanilla and chocolate on the nose. Soft on the palate, with enough tannins to compliment the flavours.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz

winery : Groenland

winemaker :

wine of origin : Coastal

analysis : alc : 12.79 % vol rs : 2.0 g/l pH : 3.53 ta : 5.3 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

in the vineyard : Serving suggestion: At 16-18Â°C, with red meat, game and cheese.

about the harvest: Good quality grapes are harvested at a full ripe stage (24Â°B).

in the cellar : The crushed grapes are inoculated with a pure yeast and fermented dry at 26 - 28 Â°C. Alcoholic fermentation is completed in about 7 - 8 days. The grapes are then pressed and after malolactic fermentation, aged for 12 months in 300 liter oak barrels (American oak for Shiraz, French oak for Cabernet Sauvignon, Merlot and Pinotage).