

Groenland Antoinette MariÃ© 2002

Swiss International Air Line 2005 - Silver

Full-bodied blend. A deep red coloured wine with lots of fruit and tints of vanilla and chocolate on the nose. Definite smoky, spicy flavours. Well structured tannins.

Serving suggestion: at 16-18°C, with red meat, game and cheese.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 40% Shiraz, 9% Merlot

winery : Groenland

winemaker :

wine of origin : Coastal

analysis : alc : 13.84 % vol rs : 1.8 g/l pH : 3.49 ta : 6.4 g/l

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

pack : Bottle

Veritas 2004 - Silver

Michelangelo 2004 - Silver

Swiss Airline Gourmet Festival 2004 - Bronze

Swiss Airline Gourmet Festival 2005 - Silver

Veritas 2005 - Bronze

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

in the cellar : The crushed grapes are inoculated with a pure yeast and fermented dry at 26 - 28 °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).