

Groenland Shiraz 2002

Full-bodied wine with deep red colour. The distinctive smokiness on the nose blends well with vanilla flavours that comes from maturing in small oak. Soft on the palate with enough tannins to bring it in good balance. Best within few years.

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

variety : Shiraz | 100% Shiraz

winery : Groenland

winemaker :

wine of origin : Coastal

analysis : alc : 14.82 % vol rs : 2.3 g/l pH : 3.59 ta : 6.10 g/l

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

Veritas 2004 - Silver

Michelangelo 2004 - Silver

Swiss Airline Gourmet Festival 2004 - Silver

Veritas 2005 - Bronze

Michelangelo 2005 - Silver

Fairbairn Capital Trophy Show 2005 - Bronze

SantÅ Classic Wine Trophy 2005 - Silver

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).