

## Groenland Cabernet Sauvignon 2000

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Medium-bodied wine with deep colour. Distinct chocolate and nutty flavours that comes from maturing in small French oak barrels. Lots of fruit on the palate with enough tannins to bring it in good balance. Best within few years.

At 16-18°C, with red meat, game and cheese.

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**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Groenland

**winemaker :**

**wine of origin :** Coastal

**analysis :** alc : 12.63 % vol rs : 2.1 g/l pH : 3.03 ta : 6.5 g/l

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

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

**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).