

## Groenland Cabernet Sauvignon 2002

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Full-bodied, fruity wine with black pepper and berries on the nose, well blended in with chocolate flavours from maturing in oak. The tannins are well structured and in perfect harmony. Best within a few years.

Serving suggestion: 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 : 13.647 % vol   rs : 1.6 g/l   pH : 3.43   ta : 6.90 g/l

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

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Veritas 2004 - Bronze

Veritas 2005 - Bronze

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**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).