

Groenland Cabernet Sauvignon 2004

Veritas 2008 - Bronze

SAA Listing 2009 - First- and Business class

2008 Old Mutual Trophy Wine Show - Bronze Medal (70/100)

2008 Swiss International Air Lines Wine Awards - Bronze Award

SAA Listing 2008

2007 Swiss International Air Lines Wine Awards - Bronze Award

Wine Magazine 2007 - Best Value Wine Award

Achieved a merit award in the Wine & Spirits Asia Challenge 2008

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.

Serve at 16-18° C, with robust red meat dishes; oxtail; roast beef.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Groenland

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 2.0 g/l pH : 3.70 ta : 6.0 g/l va : 0.68 g/l so2 : 97 mg/l fso2 : 29 mg/l

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

pack : Bottle **closure :** Cork

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ageing : This wine can be enjoyed now but can be cellared for up to eight years.

in the vineyard : Climate: Mediterranean - The summers are hot and dry with cold, wet winters. The annual rainfall is about 800mm. Supplementary irrigation during summer.

Soil: Well-drained gravel soils.

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

