

Groenland Shiraz 2004

The smokiness on the nose blends well with vanilla flavors that come from maturing in small oak. Soft on the palate, with enough tannin to bring it in good balance. Best within a few years.

Serve chilled between 16° C - 18° C with red meat, game, pasta and cheese.

variety : Shiraz | 100% Shiraz

winery : Groenland

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.02 % vol rs : 1.8 g/l pH : 3.64 ta : 6.0 g/l va : 0.59 g/l so2 :
115 mg/l fso2 : 36 mg/l

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

pack : Bottle **closure :** Cork

Veritas 2008 - Bronze

Swiss Airline Gourmet Festival 2006 - Bronze

Wine Magazine 2006 - Best Value Wine Award

Veritas 2006 - Bronze

Caledon Shiraz Competition - Top 20

Michelangelo Wine Awards 2007 - Silver

ageing : This wine is best served within a few years as from now.

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 at 24° Balling.

in the cellar : The crushed grapes are inoculated with pure yeast and fermented dry at 26° C - 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 litre oak barrels (American oak for Shiraz, French oak for Cabernet Sauvignon and Merlot).

