

Groenland Antoinette MariÃ© 2004

2008 Old Mutual Trophy Wine Show â€” Bronze Medal (72/100)

2008 Swiss International Air Lines Wine Awards â€” Bronze Award

2007 Juliet Cullinan Wine Connoisseur's Awards - First: Red Blend

Wine Magazine 2007 - Best Value Wine Award

2006 Swiss International Air Lines Wine Awards - Silver Award

Antoinette MariÃ©, a well-structured blend of Shiraz, Cabernet Sauvignon and Merlot, was named after Kosie and HelÃ©ne Steenkamp's two daughters.

A deep red colour wine with lots of fruit and tints of vanilla and chocolate on the nose. Smoky, spicy flavours.

Serve at 16-18Â°C, with roast lamb; beef; lamb stews or casseroles (not with tomato sauce).

variety : Shiraz | 50% Shiraz, 34% Cabernet Sauvignon, 16% Merlot

winery : Groenland

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 2.1 g/l pH : 3.63 ta : 6.0 g/l va : 0.6 g/l so2 : 113

mg/l fso2 : 35 mg/l

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

pack : Bottle **closure :** Cork

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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 (24Â°B).

