

Groenland Cabernet Sauvignon 2004 Reserve

2007 Michelangelo International Wine Awards - Silver Medal

2007 Swiss International Air Lines Wine Awards â€” Bronze Award

All-new French oak broadens the palate of this wine, complimenting the integrated black pepper and nutty aromas. A deep-red wine with well-structured tannins and a long finish. The Mediterranean-style climate contributes to the quality of the grapes, resulting in full-ripe concentrated flavours.

Serve at 16-18Â°C, with red meat, game and cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Groenland

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 13.41 % vol rs : 2.0 g/l pH : 3.66 ta : 6.4 g/l va : 0.66 g/l so2 :
112 mg/l fso2 : 36 mg/l

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

pack : Bottle

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ageing : Can be enjoyed now, but will benefit from further bottle maturation for up to 10 years.

