

## Groenland Antoinette MariÃ© 2003

Veritas 2006 - Silver

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

This is a full-bodied, deep-red wine with ample fruit, hints of vanilla and beautiful aromas on the nose.

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

**variety :** Cabernet Sauvignon | 51% Cabernet Sauvignon, 40% Shiraz, 9% Merlot

**winery :** Groenland

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 12.71 % vol rs : 1.9 g/l pH : 3.44 ta : 6.1 g/l

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

**pack :** Bottle

Wine Magazine 2007 - Best Value Wine Award

Swiss Airline Gourmet Festival 2006 - Seal of Approval

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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 (24° Balling).

