

Groenland Shiraz 2003

Veritas 2006 - Bronze

Well integrated, full-bodied wine with intense colour. Lovely coffee and vanilla flavours. Matured in oak for twelve months.

Serving suggestion: at 16-18°C, with peppered beef; South African lamb dishes; bobotie; casseroles.

variety : Shiraz | 100% Shiraz

winery : Groenland

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 13.67 % vol rs : 2.0 g/l pH : 3.51 ta : 6.2 g/l

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

pack : Bottle

Wine Magazine 2007 - Best Value Wine Award

Swiss Airline Gourmet Festival 2006 - Seal of Approval

Wine Magazine 2006 - Best Value Wine Award

Caledon Shiraz Competition - 5th place in Top 10

Veritas 2006 - Bronze

Veritas 2005 - Bronze

ageing : This wine has good maturation potential, but can also be enjoyed 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.

Soils: Well drained gravel soils.

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

