

Groenland Cabernet Sauvignon 2003

Veritas 2006 - Bronze

A fruity, full-bodied wine with berries and black pepper on the nose. Barrel matured in small French oak barrels for twelve months.

Serving suggestion: at 16-18°C, with robust red meat dishes; oxtail; roast beef.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Groenland

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 12.88 % vol rs : 1.9 g/l pH : 3.44 ta : 6.6 g/l

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

pack : Bottle

Veritas 2006 - Bronze

Michelangelo 2005 - Silver

Veritas 2005 - Bronze

ageing : This wine can be enjoyed now but can be cellared for up to eight years.

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).

