

Groenland Antoinette Marié 2005

Veritas 2008 - Gold

Antoinette Marié, a well-structured blend of Shiraz, Cabernet Sauvignon and Merlot, was named after Kosie and Heléne Steenkamps 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° - 18° C, with roast lamb; hard yellow cheeses and beef.

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

winery : Groenland

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 14.09 % vol rs : 2.1 g/l pH : 3.63 ta : 6.2 g/l va : 0 g/l so2 : 113 mg/l fso2 : 35 mg/l

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

pack : Bottle **closure :** Cork

Veritas 2008 - Gold

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° B).

in the cellar : The crushed grapes are inoculated with pure yeast and fermented dry at 26° - 28° C. Alcoholic fermentation is completed in about 7 - 8 days. The grapes are then pressed and after malolactic fermentation, aged for 12 months in French & American oak barrels.

