

## Groenland Antoinette Marié 2007

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A well structured blend of Shiraz, Cabernet Sauvignon and Merlot wine of a deep red color with lots of fruit and hints of vanilla and chocolate on the nose, with smoky and spicy flavors.

Wine best served at 16° C - 18° C complementing red meat, game and cheese.

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

**winery** : Groenland

**winemaker** : The Winemaking Team

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.49 % vol **rs** : 1.8 g/l **pH** : 3.58 **ta** : 6.0 g/l

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

**pack** : Bottle **closure** : Cork

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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: Grown in well drained gravel soils

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

**in the cellar** : The crushed grapes are inoculated with pure yeast and fermented dry at 26° C - 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 300 litre oak barrels (American and French oak for Shiraz, French oak only for Cabernet Sauvignon and Merlot).