

Groenland Cabernet Sauvignon 2006

Full bodied, fruity wine with black pepper and berries on the nose, well blended in with chocolate flavors from maturing in oak. The tannins are well structured and in perfect harmony.

Serve chilled at between 16° C - 18° C with red meat, game and cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Groenland

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : **alc** : 13.61 % vol **rs** : 2.4 g/l **pH** : 3.52 **ta** : 6.7 g/l

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

pack : Bottle **closure** : Cork

Veritas 2008 - Bronze

SAA Listing 2009 - First- and Business class

Achieved a merit award in the Wine & Spirits Asia Challenge 2008

2008 Old Mutual Trophy Wine Show - Bronze Medal (70/100)

2008 Swiss International Air Lines Wine Awards - Bronze Award

SAA Listing 2008

2007 Swiss International Air Lines Wine Awards - Bronze Award

Wine Magazine 2007 - Best Value Wine Award

ageing : Matured in French oak barrels for 12 months, this wine can be enjoyed now but can mature for at least 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.

Soil: 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 barrels (American and French oak for Shiraz, French oak only for Cabernet Sauvignon and Merlot).