

Groenland Premium Cabernet Sauvignon 2006

The all-new French oak broadens the palate of this wine, complementing the integrated black pepper and nutty aromas. It is a deep-red wine with well structured tannins and a long finish. The Mediterranean-style climate contributes to the quality of the grapes, resulting in full-ripe concentrated flavors.

Serve chilled between 16° C - 18° C with red meat, oxtail, and hard yellow cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Groenland

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 13.32 % vol rs : 2.0 g/l pH : 3.38 ta : 6.5 g/l

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

pack : Bottle **closure :** Cork

ageing : Can be enjoyed now, but will benefit from further bottle maturation for up to 10 years.

in the vineyard : Climate: 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).

