

Groenland Premium Shiraz 2006

Hints of vanilla and smoky aromas pave the way for a full and complex palate. An intense wine with layers of fruit and a well balanced finish. Matured in 100% new oak barrels for 12 months.

Serve chilled at between 16° C - 18° C with peppered beef, ostrich steaks and bobotie.

variety : Shiraz | 100% Shiraz

winery : Groenland

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.02 % vol rs : 2.1 g/l pH : 3.47 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

Achieved a Bronze in the Wine & Spirits Asia Challenge 2008
2008 Michelangelo International Wine Awards - Silver medal

ageing : This wine can be enjoyed now or be cellared for at least 10 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 crashed 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 100% new oak barrels.

