

## Groenland Premium Antoinette Marié 2006

A well-structured blend, combining the specific characteristics of each of the components to form a full, complex wine. Hints of vanilla, chocolate and woodsmoke on the nose are followed by layers of fruit in this deep-red wine.

Serve chilled at between 16° C - 18° C with roast lamb, steaks or beef stews.

**variety :** Cabernet Sauvignon | 33.3% Cabernet Sauvignon, 33.3% Shiraz, 33.3% Merlot

**winery :** Groenland

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 13.41 % vol    rs : 2.0 g/l    pH : 3.46    ta : 5.8 g/l

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

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

2008 Old Mutual Trophy Wine Show - Bronze Medal (74/100)

2008 Swiss International Air Lines Wine Awards - Silver Award

2008 Michelangelo International Wine Awards - Silver

**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 :** Named after Kosie and Helene Steenkamp's two daughters, this special blend is made from selected="true" grapes from Stellenbosch, in the Western Cape are matured for 12 months in 100% new oak barrels.

