

## Groenland Antoinette Marié 2006

Antoinette Marié, a well-structured blend of Shiraz, Cabernet Sauvignon and Merlot, was named after Kosie and Heléne Steenkamp's two daughters. A deep red colour wine with lots of fruit and tints of vanilla and chocolate on the nose. Smoky, spicy flavors.

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

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

**winery :** Groenland

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 13.95 % vol rs : 2.1 g/l pH : 3.60 ta : 5.8 g/l

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

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

Veritas 2008 - Gold

**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° - 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 oak for Shiraz, French oak for Cabernet Sauvignon and Merlot).

