

Groenland Cabernet Sauvignon 2005

A 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 Wine Making 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

ageing : The wine is best served within a few years.

in the vineyard : Grapes are grown in the well drained gravel soils of Stellenbosch in the Western Cape under a Mediterranean climate where the summers are hot and dry with cold, wet winters. The annual rainfall is about 800mm with supplementary irrigation during summer.

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