

Groenland Antoinette Marié Premium 2007

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 | Cabernet Sauvignon, Shiraz, Merlot

winery : Groenland

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis :

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.