



GROENLAND

WINES/WYNE
STELLENBOSCH

LANDSKAP Rooi 2018



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<u>Origin</u>	Bottelary, Stellenbosch
<u>Climate</u>	Mediterranean - The summers are hot and dry with cold, wet winters. Supplemental irrigation during summer.
<u>Soil</u>	Well-drained gravel soils. The crushed grapes are inoculated with pure yeast and fermented dry at 26 - 28 °C. Alcoholic fermentation is completed in about 7 - 8 days. After malolactic fermentation, the wines received oak maturation for 6 weeks.
<u>Product description</u>	"Landskap", meaning Landscape, is a blend of Shiraz and Merlot. It has aromas of ripe berries, plum and chocolate, with hints of vanilla.
<u>Serving suggestion</u>	At 16-18°C, with red meat, pastas and fish.
<u>Alcohol:</u>	13.5%
<u>Extract:</u>	29.5
<u>pH:</u>	3.39
<u>Total acidity:</u>	5.9
<u>Sugar:</u>	2.1

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