



GROENLAND

WINES/WYNE
STELLENBOSCH

Antoinette Marie Klassiek 2017



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<u>Origin</u>	Stellenbosch
<u>Climate</u>	Mediterranean - The summers are hot and dry with cold, wet winters. The annual rainfall is about 800mm. Supplementary irrigation during summer.
<u>Soil</u>	Well-drained gravel soils. Good quality grapes are harvested at a full ripe stage of 24°B. 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 in a combination of French & American oak barrels for 12 months.
<u>Product description</u>	A magical blend of 55% Shiraz, 30 % Merlot and 15% Cabernet Sauvignon. A deep red colored wine with an abundance of fruit and hints of vanilla and chocolate on the nose. Smoky and spicy aromas. Named after Kosie & Heléne Steenkamps two daughters.
<u>Serving suggestion</u>	At 16-18°C, with roast lamb, hard yellow cheeses and beef.
<u>Alcohol:</u>	14.5%
<u>Extract:</u>	31.4
<u>pH:</u>	3.51
<u>Total acidity:</u>	5.9
<u>Sugar:</u>	2.7

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