



GROENLAND

WINES/WYNE
STELLENBOSCH

Shiraz Klassiek 2017



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<u>Origin</u>	W.O. Bottelary, Stellenbosch
<u>Climate</u>	Mediterranean - The summers are hot and dry with cold, wet winters. Supplemental irrigation implemented during summer.
<u>Soil</u>	Good quality grapes are harvested at a full ripe stage (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 for 12 months in French & American oak barrels.
<u>Product description</u>	The smokiness on the nose blends well with vanilla and spicy flavors that come from maturing in small American and French oak barrels. Soft on the palate with enough tannin to bring it in good balance. Best within few years.
<u>Serving suggestion</u>	At 16-18°C, with peppered beef or ostrich steaks, oxtail and bobotie.
<u>Alcohol:</u>	13.82 %
<u>Extract:</u>	32.3 g/l
<u>pH:</u>	3.48
<u>Total acidity:</u>	5.6 g/l
<u>Sugar:</u>	3.3 g/l

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