



GROENLAND

WINES/WYNE
STELLENBOSCH

Cabernet Sauvignon Klassiek 2017



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| <u>Origin</u> | Bottelary, Stellenbosch |
| <u>Climate</u> | Mediterranean - The summers are hot and dry with cold, wet winters. The annual rainfall is about 800mm. Supplemental irrigation during summer. |
| <u>Soil</u> | Well-drained gravel soils. 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> | Full-bodied, fruity wine with black pepper and berries on the nose, well blended in with chocolate flavours from maturing in French oak barrels. The tannins are well structured and in perfect harmony. Best within 5-8 years. |
| <u>Serving suggestion</u> | At 16-18°C, with roast lamb, hard yellow cheeses and beef. |
| <u>Alcohol:</u> | 14.5% |
| <u>Extract:</u> | 31.7 |
| <u>pH:</u> | 3.52 |
| <u>Total acidity:</u> | 5.8 |
| <u>Sugar:</u> | 2.6 |

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