



# GROENLAND

WINES/WYNE  
STELLENBOSCH

## LANDSKAP Shiraz-Merlot 2019



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<b><u>Origin</u></b>	Bottelary, Stellenbosch
<b><u>Climate</u></b>	Mediterranean - The summers are hot and dry with cold, wet winters. Supplemental irrigation during summer.
<b><u>Soil</u></b>	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.
<b><u>Product description</u></b>	"Landskap", meaning Landscape, is a blend of Shiraz (60%) and Merlot (40%). It has aromas of ripe berries, plum and chocolate, with hints of vanilla.
<b><u>Serving suggestion</u></b>	At 16-18°C, with red meat, pastas and fish.
<b><u>Alcohol:</u></b>	14%
<b><u>Extract:</u></b>	30.7
<b><u>pH:</u></b>	3.43
<b><u>Total acidity:</u></b>	6.2
<b><u>Sugar:</u></b>	2.7

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