



# GROENLAND

WINES/WYNE  
STELLENBOSCH

## Antoinette Marie Classic 2019



Follow us on social media:



@groenlandwines

<b><u>Origin</u></b>	Stellenbosch
<b><u>Climate</u></b>	Mediterranean - The summers are hot and dry with cold, wet winters. The annual rainfall is about 800mm. Supplementary irrigation during summer.
<b><u>Soil</u></b>	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.
<b><u>Product description</u></b>	A magical blend of 61% Merlot, 27% Shiraz and 12% 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.
<b><u>Serving suggestion</u></b>	At 16-18°C, with roast lamb, hard yellow cheeses and beef.
<b><u>Alcohol:</u></b>	14%
<b><u>Extract:</u></b>	31.0
<b><u>pH:</u></b>	3.36
<b><u>Total acidity:</u></b>	6.3
<b><u>Sugar:</u></b>	3.5

Contact us: [steenkamp@groenland.co.za](mailto:steenkamp@groenland.co.za) / + 27 21 903 8203

M23 Bottelary Road, Stellenbosch, 7605