



GROENLAND

STELLENBOSCH

STEENKAMP 2017



<u>Origin</u>	W.O. Bottelary, Stellenbosch
<u>Climate</u>	Mediterranean - The summers are hot and dry with cold, wet winters. Supplementary irrigation during summer.
<u>Soil</u>	Well-drained gravel soils with coffee stone.
<u>Winemaking</u>	Hand-selected quality grapes are harvested at full ripeness (25°B). The crushed grapes are inoculated with pure yeast and fermented dry at 26 - 28 °C. The grapes are then pressed and after malolactic fermentation, aged for 12 months in 100% new French oak barrels.
<u>Product description</u>	<p>The 4 best barrels in the cellar were selected for this Cabernet Sauvignon (50%) and Merlot (50%) blend. Full-bodied, fruity wine with black pepper, nut and berry aromas on the nose. The tannins are well structured and in perfect harmony. Very good ageing potential.</p> <p>A tribute from son (Piet) to father (Kosie) showing his appreciation for his dad's dedication to their family farm as well as their good friendship.</p>
<u>Serving suggestion</u>	At 16-18°C, with robust red meat dishes, oxtail and roast beef.
<u>Alcohol:</u>	14.5%
<u>Extract:</u>	31.9
<u>pH:</u>	3.53
<u>Total acidity:</u>	5.9
<u>Sugar:</u>	2.8g/l
<u>Total SO2:</u>	103 mg/l

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