



GROENLAND

WINES/WYNE
STELLENBOSCH

Cabernet Sauvignon Premium 2019



<u>Origin</u>	Sub-region: Bottelary Region: Stellenbosch Area: Low yield growing area
<u>Climate</u>	Mediterranean - The summers are hot and dry with cold, wet winters. The annual rainfall is about 800mm. Supplementary irrigation during summer.
<u>Soil & Vinification</u>	Well-drained gravel soils. Good quality grapes are harvested at full ripeness (25°B). The destemmed and crushed grapes are inoculated with pure yeast and fermented dry at 26 - 28 °C in open top cement fermenters receiving four to six pump overs daily. Alcoholic fermentation is completed in 8 days. The grapes are then pressed and after malolactic fermentation, matured in 75% new and 25% 2 nd fill French oak barrels for 12 months.
<u>Product description</u>	Barrel maturation broadens the palate of this wine, complementing the integrated black pepper and nutty aromas. A deep-red wine with well-structured, velvety tannins and a long finish.
<u>Serving suggestion</u>	At 16-18°C, with roast lamb, hard cheeses and beef, especially oxtail.
<u>Alcohol:</u>	14.5 %
<u>Extract:</u>	33.8 g/l
<u>pH:</u>	3.57
<u>Total acidity:</u>	6.0 g/l
<u>Sugar:</u>	3.9 g/l