



GROENLAND

WINES/WYNE
STELLENBOSCH

Merlot Premium 2022



<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</u>	Well-drained gravel soils. Good quality grapes are harvested at full ripeness (25°B). The crushed grapes are inoculated with pure yeast and fermented dry at 26 - 28 °C. Alcoholic fermentation is completed within 8 days. The grapes are then pressed and after malolactic fermentation, aged for 12 months in 75% new French oak barrels.
<u>Product description</u>	A well-balanced, full-bodied Merlot with integrated oak flavours and a velvety soft tannin finish. Hints of coffee and wood smoke on the nose are followed by layers of mulberries and plum aromas in this deep-red wine. Can age very well.
<u>Serving suggestion</u>	At 16-18°C, with roast vegetables, semi-hard yellow cheeses, hard cheeses, charcuterie, Osso Bucco and beef fillet.
<u>Alcohol:</u>	14%
<u>Extract:</u>	30.5 g/l
<u>pH:</u>	3.61
<u>Total acidity:</u>	5.7 g/l
<u>Sugar:</u>	2.6 g/l