



# GROENLAND

WINES/WYNE  
STELLENBOSCH

## Shiraz Premium 2017



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<b><u>Origin</u></b>	Stellenbosch
<b><u>Climate</u></b>	Mediterranean - The summers are hot and dry with cold, wet winters. Supplementary irrigation during summer.
<b><u>Soil &amp; Vinification</u></b>	Well-drained gravel soils.  Good quality grapes are harvested at a full ripe stage (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 100% new American and French oak barrels for 12 months.
<b><u>Product description</u></b>	Hints of vanilla and smoky aromas pave the way for a full and complex palate. An intense wine with layers of fruit and a well-balanced finish. Matured in French & American oak barrels, this wine can be enjoyed now or be cellared for up to 10 years.
<b><u>Serving suggestion</u></b>	At 16-18°C, with roast lamb, hard cheeses and beef.
<b><u>Alcohol:</u></b>	14.5 %
<b><u>Extract:</u></b>	30.2
<b><u>pH:</u></b>	3.53
<b><u>Total acidity:</u></b>	5.7 g/l
<b><u>Sugar:</u></b>	2.4 g/l

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