



GROENLAND

WINES/WYNE
STELLENBOSCH

Shiraz Premium 2016



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<u>Origin</u>	Stellenbosch
<u>Climate</u>	Mediterranean - The summers are hot and dry with cold, wet winters. Supplementary irrigation during summer.
<u>Soil & Vinification</u>	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.
<u>Product description</u>	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.
<u>Serving suggestion</u>	At 16-18°C, with roast lamb, hard cheeses and beef.
<u>Alcohol:</u>	13.5 %
<u>Extract:</u>	29.4
<u>pH:</u>	3.50
<u>Total acidity:</u>	5.8 g/l
<u>Sugar:</u>	2.8 g/l

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