



GROENLAND

STELLENBOSCH

STEENKAMP 2016



Origin	W.O. Bottelary, Stellenbosch
Climate	Mediterranean - The summers are hot and dry with cold, wet winters. Supplementary irrigation during summer.
Soil	Well-drained gravel soils with coffee stone.
Winemaking	Hand-selected quality grapes are harvested at a full ripe stage (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.
Product description	<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, nutty and berries on the nose. The tannins are well structured and in perfect harmony. Very good ageing potential.</p> <p>A tribute from son (Piet) to his father (Kosie) for showing his appreciation for his dad's dedication to their family farm as well as their good friendship.</p>
Serving suggestion	At 16-18°C, with robust red meat dishes, oxtail and roast beef.
Alcohol:	14%
Extract:	30.9
pH:	3.52
Total acidity:	5.9
Sugar:	2.8g/l
Total SO2:	61 mg/l

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