



GROENLAND

WINES/WYNE
STELLENBOSCH

Cabernet Sauvignon Premium 2017



<u>Origin</u>	Stellenbosch
<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 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% French oak barrels only for 12 months.
<u>Product description</u>	All-new French oak broadens the palate of this wine, complementing the integrated black pepper and nutty aromas. A deep-red wine with well-structured tannins and a long finish.
<u>Serving suggestion</u>	At 16-18°C, with roast lamb, hard cheeses and beef.
<u>Alcohol:</u>	14.5%
<u>Extract:</u>	31.7
<u>pH:</u>	3.52
<u>Total acidity:</u>	5.8
<u>Residual Sugar:</u>	2.6



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