



GROENLAND

WINES/WYNE
STELLENBOSCH

Antoinette Marie Premium 2017



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<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</u>	Good 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. Alcoholic fermentation is completed in about 7 - 8 days. The grapes are then pressed and after malolactic fermentation, aged for 12 months in 80% new French oak barrels.
<u>Product description</u>	A well-structured blend, combining the specific characteristics of each of the components to form a full, complex wine. Hints of vanilla, chocolate and wood smoke on the nose are followed by layers of fruit in this deep-red wine. Blend of Shiraz, Merlot & Cabernet Sauvignon (1/3 each) and named after Kosie and Heléne Steenkamp's two daughters.
<u>Serving suggestion</u>	At 16-18°C, with roast lamb, hard yellow cheeses and beef.
<u>Alcohol:</u>	14.5%
<u>Extract:</u>	31.8
<u>pH:</u>	3.53
<u>Total acidity:</u>	5.9
<u>Sugar:</u>	2.8 g/l

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