



# GROENLAND

WINES/WYNE  
STELLENBOSCH

## Antoinette Marié Premium 2016



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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. The annual rainfall is about 800mm. 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 for 12 months in French & American oak barrels.
<b><u>Product description</u></b>	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.
<b><u>Serving suggestion</u></b>	At 16-18°C, with roast lamb, hard cheeses and beef.
<b><u>Alcohol:</u></b>	14 %
<b><u>Extract:</u></b>	31.8 g/L
<b><u>pH:</u></b>	3.51
<b><u>Total acidity:</u></b>	6.1 g/l
<b><u>Sugar:</u></b>	3.4 g/l

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