



GROENLAND

WINES/WYNE
STELLENBOSCH

Merlot 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>	Well-drained gravel soils. 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-balanced, full-bodied Merlot with integrated oak flavours and velvety soft tannin finish. Hints of coffee and wood smoke on the nose are followed by layers of mulberries and plum aromas in this deep-red wine. Can age very well.
<u>Serving suggestion</u>	At 16-18°C, with roast lamb, hard yellow cheeses and beef.
<u>Alcohol:</u>	14.5 %
<u>Extract:</u>	33.3 g/l
<u>pH:</u>	3.50
<u>Total acidity:</u>	6.0 g/l
<u>Sugar:</u>	2.7 g/l

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