



GROENLAND

WINES/WYNE
STELLENBOSCH

Cabernet Sauvignon Classic 2019



<u>Origin</u>	Sub-region: Bottelary Region: Stellenbosch Area: Low yield growing area
<u>Climate</u>	Mediterranean - The summers are hot and dry with cold, wet winters with an annual rainfall of about 800mm. Supplemental irrigation during summer.
<u>Soil</u>	Well-drained gravel soils. Good quality grapes are harvested at a full ripeness (25°B). The destemmed and crushed grapes are inoculated with pure yeast and fermented dry at 26 - 28 °C in open top cement fermenters receiving four to six pump overs daily. Alcoholic fermentation is completed in 8 days. The grapes are then pressed and after malolactic fermentation, aged for 12 months in 75% 2 nd fill and 25% 3 rd fill French oak barrels.
<u>Product description</u>	A full-bodied, fruity deep red wine with black pepper and berries on the nose, well blended with chocolate flavours from maturing in French oak barrels. The velvety soft tannins are well structured and in perfect harmony. Best within 5-8 years.
<u>Serving suggestion</u>	At 16-18°C, with roast lamb, hard yellow cheeses and beef.
<u>Alcohol:</u>	14.6%
<u>Extract:</u>	31.5 g/l
<u>pH:</u>	3.48
<u>Total acidity:</u>	6 g/l
<u>Sugar:</u>	3.3 g/l