



GROENLAND

WINES/WYNE
STELLENBOSCH

Shiraz Classic 2020



<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. Supplemental irrigation implemented during summer.
<u>Soil</u>	Grown on well-drained gravel soils, good quality grapes are harvested at a full ripe stage (24°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 within 8 days. The grapes are then pressed and after malolactic fermentation, aged for 12 months in 2 nd and 3 rd fill French & American oak barrels.
<u>Product description</u>	The smokiness on the nose blends well with vanilla and spicy flavors that come from maturing in small American and French oak barrels. Soft on the palate with enough tannin to bring it in good balance. Best within few years.
<u>Serving suggestion</u>	At 16-18°C, with peppered beef or ostrich steaks, oxtail and bobotie.
<u>Alcohol:</u>	14.53%
<u>Extract:</u>	32.2 g/l
<u>pH:</u>	3.44
<u>Total acidity:</u>	6.2 g/l
<u>Sugar:</u>	2.2 g/l