



# GROENLAND

WINES/WYNE  
STELLENBOSCH

## Syrah Premium 2018



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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. Supplementary irrigation during summer.
<b><u>Soil &amp; Vinification</u></b>	Well-drained gravel soils.  Good quality grapes are harvested at a full ripeness (24°B). The crushed grapes are inoculated with pure yeast and fermented dry at 26 - 28 °C. Alcoholic fermentation is completed within 8 days. The grapes are then pressed and after malolactic fermentation, aged in 80% American and 20% fill French oak barrels for 12 months.
<b><u>Product description</u></b>	Hints of vanilla and smoky aromas pave the way for a full and complex palate. An intense wine with layers of fruit and a well-balanced finish. Matured in French & American oak barrels, this wine can be enjoyed now or be cellared for up to 10 years.
<b><u>Serving suggestion</u></b>	At 16-18°C, with roast lamb, hard cheeses and beef.
<b><u>Alcohol:</u></b>	14.5%
<b><u>Extract:</u></b>	30.6
<b><u>pH:</u></b>	3.38
<b><u>Total acidity:</u></b>	6.2
<b><u>Sugar:</u></b>	2.0

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