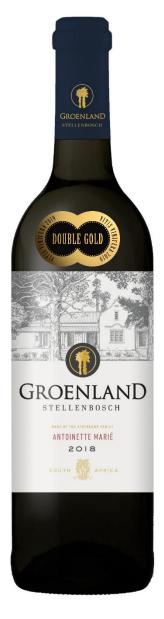


Antoinette Marie Classic 2018



Follow us on social media:



,	
<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 of 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 in a combination of French & American oak barrels for 12 months.
Product description	A magical blend of% Shiraz, % Merlot and% Cabernet Sauvignon. A deep red colored wine with an abundance of fruit and hints of vanilla and chocolate on the nose. Smoky and spicy aromas. Named after Kosie & Heléne Steenkamps two daughters.
Serving suggestion	At 16-18°C, with roast lamb, hard yellow cheeses and beef.
Alcohol:	14%
Extract:	31.2
<u>рН:</u>	3.38
Total acidity:	6.5
Sugar:	2.1

Contact us: steenkamp@groenland.co.za / + 27 21 903 8203

M23 Bottelary Road, Stellenbosch, 7605