



PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 www.grootconstantia.co.za
Reg No. 1993/003391/08

CONSTANTIA ROOD



GRAPES	Pinotage 34%; Merlot 30%; Shiraz 18%; Cabernet Franc 14%; Petit Verdot 1%; Cabernet Sauvignon 1%; Tannat 1%; Grenache 1%
VINTAGE	2017
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 50, E 18 25 20
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa, Clovelly, Avalon, Hutton and Cartref.
VITICULTURE	This wine comes from various blocks that vary between 38m and 163m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Mid-Feb to mid-April
FERMENTATION METHOD	Grapes from selected vineyards were fermented separately. Pump-overs are done every 4 hours during fermentation.
MATURATION METHOD	The different components are aged separately for 12 months in 18% 1st fill barrels 25% 2 nd 14% 3 rd and 43% 4 th fill French oak barrels before carefully blended.
PRODUCT DESCRIPTION	A seductive wine with ripe black fruit like plums and black cherries on the nose, followed by layers of mocha coffee, dried herbs, black currant and liquorice. The black fruit follows on the palate, beautifully balanced by soft tannins.
SERVING SUGGESTION	Garlic Saikoro Steak or Roast chicken & cranberry Wellington.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 14.31%; Total acidity: 5.7 g/l; pH: 3.5; Residual sugar: 2.8 g/l, Total extract 32.3 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp

Safra 2017. Vinícola Groot Constantia em 03/10/2019, Constantia/ZA.