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**GROOT CONSTANTIA**  
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PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 [www.grootconstantia.co.za](http://www.grootconstantia.co.za)  
 Reg No. 1993/003391/08

## SHIRAZ



GRAPES	100% Shiraz
VINTAGE	2017
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 41, E 18 25 26
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean, with an average maximum temperature in summer of 26°C, and an average night-time low in winter of 8°C. The long-term average rainfall is 1100mm per year.
SOIL TYPE	The soil types vary from yellow-brown clay soil to red-brown loamy soil, both from granitic origin.
VITICULTURE	Vineyards are trained on vertical shoot position trellis systems. Vineyard actions like pruning, canopy management and harvesting are done by hand. Pest control is done biologically, and soil health and weed control are managed by a selected mix of winter cover crop.
DATE OF HARVEST	Mid to end March
WINEMAKING	The grapes were hand-picked at 24 - 25° Balling. The biggest component was fermented in stainless steel tanks with regular pump-overs, and 40% was fermented whole bunch in open fermenters with manual punch downs. The wines were matured for 12 months in 25% new, 25% 2 <sup>nd</sup> fill, 25% 3 <sup>rd</sup> fill barrels and 15% 4 <sup>th</sup> fill 500 litre French oak barrels, with 10% in 2700 litre foudre.
PRODUCT DESCRIPTION	The cool ripening conditions of 2017 resulted in layers of complexity. The 2017 Shiraz shows white pepper, coriander and liquorice on the nose, while time in the glass unveils the savoury side of the wine. The spicy flavours are supported by subtle use of oak on the palate and is completed by a fine tannin structure.
SPECIFICATIONS	Alcohol content: 14.14%; Total acidity: 6.1 g/l; pH: 3.40; Residual sugar: 3.4. g/l; Extract: 31.8 g/l
WINEMAKER	Boela Gerber
ASS.WINEMAKER	Elzanne Bosman