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**GROOT CONSTANTIA**  
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 Reg No. 1993/003391/08

## Lady of Abundance – Cape blend



GRAPES	34% Pinotage; 33% Shiraz; 32% Merlot; 1% Grenache
VINTAGE	2017
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 43, E 18 24 42
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	Various soils, from red clay and loamy granite soils, duplex soils from sandstone and granite origin, and weathered sandstone ranging from 40 to 160 m above sea level.
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-February till early-March
WINEMAKING	Grapes were handpicked and fermented in stainless steel with regular pump overs during fermentation. The different components were aged separately for 12 months in 10% new, 35% 2 <sup>nd</sup> fill, 35% 3 <sup>rd</sup> fill and 20% 4 <sup>th</sup> fill French oak barrels before blending and bottling.
PRODUCT DESCRIPTION	This blend shows beautiful complexity. Ripe plum and red cherry flavours combine with a hint of fennel and careful use of oak. The variety of fruit follows on the palate and is framed by a fine tannin structure.
ANALYSIS	Alcohol content: 14.23%; Total acidity: 5.6 g/l; pH: 3.50; Residual sugar: 2.5 g/l; Extract: 31.90 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Elzanne Bosman