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## Cape Ruby



GRAPES	100% Touriga Naçional
VINTAGE	2018
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 38, E 18 25 46
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	Yellow-brown granite-based clay soil.
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	Late March
WINEMAKING	The grapes were picked at 28.5°B and fermented on the skins to 11.5°B. After pressing the fermenting must, the fermentation was stopped by fortifying the wine with wine spirits. The Cape Ruby was racked off the fermentation lees and matured in old 225l French oak barrels for a period of 18 months.
PRODUCT DESCRIPTION	Deep ruby colour, the 2018 Cape Ruby shows amazing complexity and intensity on the nose. Christmas cake flavours combine with layers of ripe black fruit, dark chocolate and dried fruit. The palate is decadent, again with beautiful intensity. The alcohol is well integrated, and the wine has a silky, dry finish.
ANALYSIS	Alcohol content: 18.11%; Total acidity: 5.4 g/l; pH: 3.62; Residual sugar: 105.4 g/l; Extract: 33.30 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Elzanne Bosman