



GROOT CONSTANTIA
— LANDGOED • ESTATE —

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

PINOTAGE



GRAPES	100% Pinotage
VINTAGE	2018
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 50, E 18 25 03
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa and Cartref
VITICULTURE	This wine comes from various blocks that vary between 39m and 160m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Mid-February till early-March
FERMENTATION METHOD	Grapes were harvested in at 26° Balling and fermented on the skins till dry with 4 pump overs a day for maximum extraction.
MATURATION METHOD	The wine then spent 14 months in 40% new French oak barrels, 20% in 2 nd and 20% 3 rd and 20% 4 th fill barrels.
PRODUCT DESCRIPTION	The wine has an intense ruby red colour. Ripe red fruit like sweet strawberries and raspberries combine with black cherries and plums on the nose, while the delicate use of new oak adds a hint of cacao. The bold, ripe fruit flavours follow on the palate, and the fine tannin structure ensures a long, elegant finish.
SERVING SUGGESTION	Enjoy this wine with a Beef Bobotie, steak on the braai or Curry lamb knuckle Potjie.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.27%; Total acidity: 5.3 g/l; pH 3.60: ; Residual sugar: 2.4 g/l; Extract: 32.1 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Elzanne Bosman