



**GROOT CONSTANTIA**  
— LANDGOED • ESTATE —

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

## **CONSTANTIA ROOD**



GRAPES	Pinotage 22%; Merlot 41%; Shiraz 18%; Cabernet Franc 11%; Petit Verdot 6%; Grenache 2%
VINTAGE	2018
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 end of March
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 <sup>nd</sup> 14% 3 <sup>rd</sup> and 43% 4 <sup>th</sup> fill French oak barrels before carefully blended.
PRODUCT DESCRIPTION	The nose of this blended red wine shows a bouquet of complexity, from dark chocolate and mocha coffee to dark fruit like ripe plums and red fruit like cranberries and red cherries. The wine has subtle spicy flavours and 12 months ageing in French oak barrels add a touch of cedarwood and cinnamon flavour to the wine. The flavours follow on the palate of this elegant styled wine, and the firm tannins promise good ageing potential.
SERVING SUGGESTION	Garlic Saikoro Steak or Roast chicken & cranberry Wellington.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 14.43%; Total acidity: 5.5 g/l; pH: 3.57; Residual sugar: 2.4 g/l, Total extract 30.4 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Elzanne Bosman