



GROOT CONSTANTIA
— LANDGOED • ESTATE —

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Reg No. 1993/003391/08

CONSTANTIA ROOD



GRAPES	Pinotage, Shiraz & Merlot dominated red blend
VINTAGE	2020
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 nd 14% 3 rd and 43% 4 th fill French oak barrels before carefully blended.
PRODUCT DESCRIPTION	This unique blend has a complex nose with ripe plums and black cherries on the nose, followed by a hint of dark chocolate and spice. The ripe black fruit and dark chocolate follows on the palate, and the wine has a beautiful, long finish.
SERVING SUGGESTION	Garlic Saikoro Steak or Roast chicken & cranberry Wellington.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 14.17%; Total acidity: 5.9 g/l; pH: 3.51; Residual sugar: 1.8 g/l, Total extract 32.1 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Elzanne Bosman

DIRECTORS: Dr E A Messina (chairperson), S M Lehmann (vice chairperson), M E Africa, P W J Bosman, H M J du Preez,
E N Gillman, M W Jongolo, T A Maphoto, M J Mbatha, M M Mokhorro, R H Omar, B L Pillay, P B Retief.
CHIEF EXECUTIVE OFFICER: J Naude COMPANY SECRETARY: A W Eksteen

GROOT CONSTANTIA TRUST NPC (RF)
REGISTRATION NUMBER 1993/003391/08