



GESTIG 1685 FOUNDED
GROOT CONSTANTIA
 LANDGOED • ESTATE

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 Reg No. 1993/003391/08

Lady of Abundance



GRAPES	Shiraz 33%, Merlot 24%, Pinotage 14%, Cabernet Sauvignon 11%, Grenache %, Cabernet Franc 3%, Petit Verdot 3%, Pinot Noir 2%, Tannat 2%, Viognier 1%
VINTAGE	2022
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 nd fill, 35% 3 rd fill, and 20% 4 th fill French oak barrels before blending and bottling.
PRODUCT DESCRIPTION	This medium bodied wine presents a rich bouquet of dark fruits, with hints of chocolate and spice on the nose. The black current, plumb and cherry flavours follow through on the palate, with a lingering spicy aftertaste. The tannins are well-integrated and smooth, contributing to a balanced and enduring mouthfeel.
ANALYSIS	Alcohol content: 14.18 %; Total acidity: 5.8 g/l; pH: 3.54; Residual sugar: 2.6 g/l; Extract: 30.8 g/l
WINEMAKER	Daniel Keulder
ASSISTANT WINEMAKER	Shannon Jacobs