



**GROOT CONSTANTIA**  
— LANDGOED • ESTATE —

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Reg No. 1993/003391/08

## MERLOT



GRAPES	100% Merlot
VINTAGE	2022
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 02 05, E 18 25 09
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	The soil types vary from deep red clay soil to red-brown loamy soil, both from granitic origin.
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 February to mid-March
WINEMAKING	The grapes were handpicked at 25.5-26°Balling and fermented in stainless steel tanks with regular pump overs during fermentation. The wine was left on the skins for two weeks after fermentation to maximise extraction, and malolactic fermentation was allowed in stainless steel. The wine matured in 35% new, 30% 2nd and 35% 3rd fill 225 litre French oak barrels for 15 months before blending and bottling.
PRODUCT DESCRIPTION	The wine shows aromas of cherries, dark berries, and ripe plums on the nose with subtle hints of vanilla and dark chocolate. Ripe red fruit flavours follow on the palate supported by a firm tannin structure and fresh acidity.
ANALYSIS	Alcohol content: 14.12 %; Total acidity: 5,8 g/l; pH: 3.45; Residual sugar: 2.5 g/l; Extract: 33.5 g/l
WINEMAKER	Daniel Keulder
ASST. WINEMAKER	Shannon Jacobs