



GROOT CONSTANTIA
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Reg No. 1993/003391/08

PINOTAGE



GRAPES	100% Pinotage
VINTAGE	2023
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, 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	Soils vary from red-brown loamy soil from granitic origin to duplex soil with coarse, sandy topsoil on partially decomposed granites.
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
FERMENTATION METHOD	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 40% new, 20% 2 nd , 20% 3 rd and 20% 4 th fill 300 litre French oak barrels for 12 months before blending and bottling.
PRODUCT DESCRIPTION	The 2023 Pinotage displays generous flavours of ripe red fruit like strawberries and cherries, with subtle hints of dark chocolate and toasted oak on the nose. The red fruit follows on the palate, with the sweet oak character beautifully balanced by the fresh acidity leaving an elegant finish.
SPECIFICATIONS	Alcohol content: 14.13 %; Total acidity: 5.6 g/l; pH: 3.59; Residual sugar: 2.2 g/l; Extract: 32,4 g/l
WINEMAKER	Daniel Keulder
ASSISTANT WINEMAKER	Shannon Jacobs