



GROOT CONSTANTIA
— LANDGOED • ESTATE —

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Reg No. 1993/003391/08

Cape Ruby

GRAPES	100% Touriga Naçional
VINTAGE	2012
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 38, E 18 25 46
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Clovelly and Westleigh
VITICULTURE	This wine comes from various blocks that vary between 60m to 80m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Middle April
FERMENTATION METHOD	The grapes were picked at 30°B and fermented on the skins till 17°B. After pressing the fermenting must, the fermentation was stopped at the ideal sugar level of 100g/l by the addition of wine spirits.
MATURATION METHOD	The port was racked off the fermentation lees and matured in old 225l French oak barrels for a period of 12 months.
PRODUCT DESCRIPTION	A dark ruby coloured port that shows complex aromas of raisins, plums, blackcurrant, raspberries and chocolate. The ripe fruits of the nose follow through on the palate, with well integrated tannins and a long rich fruity finish
SERVING SUGGESTION	Variety of cheeses, stilton, biscuits and figs.
SERVING TEMPERATURE	19°C
SPECIFICATIONS	Alcohol content: 17.10%; Total acidity: 5.4 g/l; pH: 3.85; Residual sugar: 98.3 g/l; Extract: 133.9 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder

