



**GROOT CONSTANTIA**  
— LANDGOED • ESTATE —

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Reg No. 1993/003391/08

## Cape Ruby



GRAPES	100% Touriga Naçional
VINTAGE	2013
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 29.2°B and fermented on the skins till 16°B. After pressing the fermenting must, the fermentation was stopped at a sugar level of 99g by the addition of wine spirits.
MATURATION METHOD	The port was racked off the fermentation lees and matured in old 225/ French oak barrels for a period of 12 months.
PRODUCT DESCRIPTION	A vibrant dark ruby colored port that shows aromas of raisins, ripe plums and blackcurrant on the nose. A balance between ripe fruit flavors, supple tannins, spice and hints of oak linger on the pallet.
SERVING SUGGESTION	Variety of cheeses, stilton, biscuits and figs.
SERVING TEMPERATURE	19°C
SPECIFICATIONS	Alcohol content: 17.45%; Total acidity: 6.2 g/l; pH: 3.72; Residual sugar: 89.2 g/l; Extract: 134 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp