

Constantia Rood

VINTAGE

2001

ORIGIN

Western Cape Constantia

CLIMATE

Mediterranean - Wonderful cool breezes from the Atlantic Ocean. With an average rainfall of 1100mm per annum. Although the weather this year was much cooler compared to last year.

SOIL TYPE

Glenrosa, Clovelly, Avalon

VINIFICATION

A blend of various varieties, Merlot 53%, Shiraz 34%, Pinotage 10% and Cabernet Sauvignon 3%, matured in smail French Oak for 12 months 2nd and 3rd fill barrels.

PRODUCT DESCRIPTION

A medium bodied easy drinking wine and yet mouth filling, with delicious flavours of red berry and plums. Delicate ripe tannins soft on the palate. Ready for immediate consumption but will also mature well.

SERVING SUGGESTION

Butterflied leg of lamb grilled on the braai. Osso bucco made with fresh tomatoes, thick cut of mature rump steak grilled on the braai.

WINEMAKER

Boela Gerber

ASSISTANT WINEMAKER

Therese Swart

CHEMICAL A	NALYSI	5
Alcohol	:	14%
pH		3.82
Total Acidity		5.6
Res Sugar	:	2.2

