

## **CONSTANTIA ROOD**

### **VINTAGE**

2007

### **ORIGIN**

Western Cape, Constantia

### **CLIMATE**

Mediterranean – Wonderful cool breezes coming from the Atlantic Ocean. With an average rainfall of 1100mm per annum.

### **SOIL TYPE**

Glenrosa, Clovelly, Avalon, Hutton and Cartref.

### **VINIFICATION**

The blend consists of approximately 42% Shiraz, 21% Cabernet Sauvignon, 11% Pinotage, 10% Merlot, 9% Cabernet Franc, 7% Malbec. Grapes from selected vineyards were fermented and aged separately for 12 months in 2<sup>nd</sup> and 3<sup>rd</sup> fill French oak barrels before carefully blended. The wine has not been stabilized or filtered.

### **PRODUCT DESCRIPTION**

This medium-bodied wine is soft on the palate, with an elegant blend of berry fruit, chocolate and spice from the Merlot, Pinotage and Shiraz. The Cabernet lends cassis fruit while forming the backbone of this wine's structure. Ready for consumption, but will mature well over the next 3 years.

### **SERVING SUGGESTION**

Slowly braised guinea fowl on a mushroom risotto. Butterflied leg of lamb grilled on the braai. Oxtail casserole. Mature rump steak grilled on the braai.

### **WINEMAKER**

Boela Gerber

### **ASSISTANT WINEMAKER**

Michelle Rhodes

### **ANALYSIS**

Alcohol	:	14.15%
PH	:	3.68
Total Acidity	:	5.3 g/l
R.S	:	2.0g/l