



GROOT CONSTANTIA
— LANDGOED • ESTATE —

PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 www.grootconstantia.co.za
Reg No. 1993/003391/08

CONSTANTIA ROOD



GRAPES	38% Merlot, 37% Cabernet Franc, 18% Shiraz, 5% Cabernet Sauvignon, 1% Pinotage, 1% Malbec
VINTAGE	2010
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 50, E 18 25 20
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa, Clovelly, Avalon, Hutton and Cartref.
VITICULTURE	This wine comes from various blocks that vary between 38m and 163m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Start March to End April
FERMENTATION METHOD	Grapes from selected vineyards were fermented separately. Pump-overs are done every 4 hours during fermentation.
MATURATION METHOD	The different components are aged separately for 13 months in 20 % new French oak barrels and the balance in 2 nd , 3 rd and 4 th fill French oak barrels before carefully blended.
PRODUCT DESCRIPTION	This is a medium bodied wine with red fruit flavours of cherries, strawberries, raspberries and plums, with hints of chocolate and spice. The berry fruits follow through on the palate, with a lingering spicy aftertaste. The tannins are well rounded and soft on the palate, yet still firm enough to give a long lasting mouth feel. This wine is ready for consumption, but will mature well over the next 8 years.
SERVING SUGGESTION	Slowly braised guinea fowl on a mushroom risotto. Butter fried leg of lamb grilled on the braai. Oxtail casserole. Mature rump steak grilled on the braai.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 13.72%; Total acidity: 5.5 g/l; pH: 3.63; Residual sugar: 2.2 g/l, Total extract 30.2
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder