



**GROOT CONSTANTIA**  
— LANDGOED • ESTATE —

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

## CONSTANTIA ROOD



GRAPES	32% Cabernet Sauvignon, 32% Cabernet Franc, 18% Merlot, 9% Pinotage, 8% Shiraz and 1% Petit verdot.
VINTAGE	2013
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 Mid 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 % 2 <sup>nd</sup> fill French oak barrels and the balance in 3 <sup>rd</sup> and 4 <sup>th</sup> fill French oak barrels before carefully blended.
PRODUCT DESCRIPTION	The wine has a deep ruby red colour. The wide range of grape varieties used in this Cape Blend gives the wine amazing complexity. The flavours range from aromatic mint and black pepper to red cherries and strawberries and even dark, ripe plums and chocolate on the nose, all framed by the careful use of small oak barrel. The spice and fruit follows beautifully on the palate, while an elegant, fine tannin structure promises good maturation potential.
SERVING SUGGESTION	Herbed pork fillet with roast vegetables, slow-cooked lamb with onions and thyme or beef fillet with beetroot and horseradish.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 14.30%; Total acidity: 5.6 g/l; pH: 3.58; Residual sugar: 2.5 g/l, Total extract 32.6 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp