

# GROOT CONSTANTIA

WINE ESTATE



## Merlot

### VINTAGE

2002

### 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

### VINIFICATION

The grapes were picked at 25.5° Balling. Fermented for 10 days on the skins in the rototanks. Matured for 12 months in 225 litre barrels, of which 60% New French Nevers Oak and the balance 2nd and 3rd fill.

### PRODUCT DESCRIPTION

A fruity Merlot with multiple berry and chocolate flavours and a soft, lingering aftertaste. It is ready for immediate consumption but has excellent maturation potential. To ensure maximum quality and complexity, this wine has not been stabilized or filtered.

### SERVING SUGGESTION

Roast shoulder of lamb with apricot stuffing, Turkey kebabs with a piquant peppadew sauce

### WINEMAKER

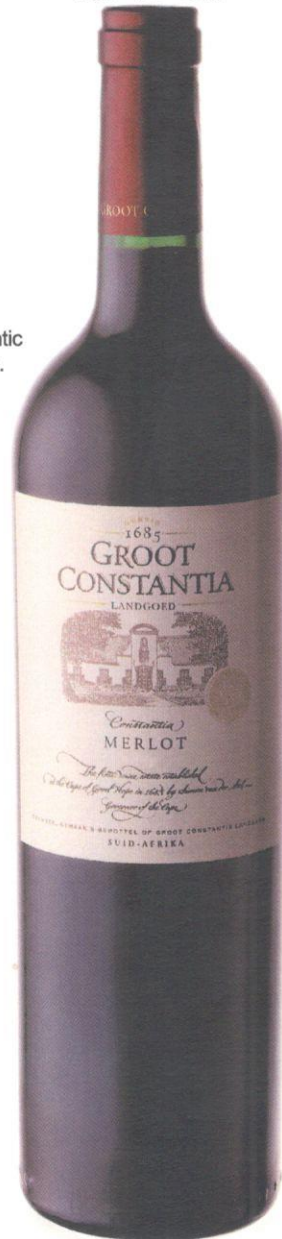
Boela Gerber

### ASSISTANT WINEMAKER

Therese Swart

### CHEMICAL ANALYSIS

Alcohol	:	14.00%
pH	:	3.63
Total Acidity	:	5.6
Res Sugar	:	2.3



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