



GROOT CONSTANTIA
LANDGOED • ESTATE

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Reg No. 1993/003391/08

MERLOT



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| GRAPES | 100% Merlot |
| VINTAGE | 2009 |
| PRODUCTION AREA | Constantia, Western Cape |
| GPS CO-ORDINATES: | S 34 02 05, E 18 25 09 |
| CLIMATE | Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum. |
| SOIL TYPE | Glenrosa |
| VITICULTURE | This wine mostly comes from a block that varies between 67m and 95m above sea level. The slopes are south to south east facing. |
| DATE OF HARVEST | Start March to start April |
| FERMENTATION METHOD | The grapes were picked at 25.0 ⁰ balling and fermented in open stainless steel tanks. During the first half of fermentation the wine was pumped over every 4 hours. |
| MATURATION METHOD | The wine matured for 14 months in 225 litre barrels of which 40% new French oak and the balance 2 nd and 3 rd fill barrels. |
| PRODUCT DESCRIPTION | A fruity Merlot with multiple berries, raspberries, red cherries, plums and hints of chocolate, vanilla and mint on the nose. Berry fruit follow through on the palate with a wonderful soft lingering and very classic aftertaste. It is ready for immediate consumption, but has excellent maturation potential. To ensure maximum quality and complexity this wine has not been stabilized and filtered. |
| SERVING SUGGESTION | Saddle of venison and redcurrant jelly. |
| SERVING TEMPERATURE | 17°C |
| SPECIFICATIONS | Alcohol content: 14.09%; Total acidity: 5.60 g/l; pH: 3.70; Residual sugar: 2.2 g/l; Extract: 32.0 g/l; FSO ₂ 47 ppm; TSO ₂ 121 ppm |
| WINEMAKER | Boela Gerber |
| ASSISTANT WINEMAKER | Daniel Keulder |