



**GROOT CONSTANTIA**  
— LANDGOED • ESTATE —

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Reg No. 1993/003391/08

## MERLOT



GRAPES	100% Merlot
VINTAGE	2013
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 southeast facing.
DATE OF HARVEST	Start March
FERMENTATION METHOD	The grapes were picked at 24.5 <sup>0</sup> balling and fermented in stainless steel tanks. During the first half of fermentation the wine was pumped over every 4 hours.
MATURATION METHOD	The wine matured for 13 months in 225 litre barrels of which 44% new French oak and the balance 2 <sup>nd</sup> and 3 <sup>rd</sup> fill barrels.
PRODUCT DESCRIPTION	A multi layered Merot that shows flavours of mulberry, raspberry, plums and hints of spices on the nose. Berry fruit like black currant and mulberries follow on the palate. Fine tannins give structure and length to the wine that finishes with great concentration and weight.
SERVING SUGGESTION	Fillet mignon with port sauce, Slow roasted leg of pork with honey glaze or Beef bourguignon with turnip mash.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 14.29%; Total acidity: 6.20 g/l; pH: 3.41; Residual sugar: 1.6 g/l; Extract: 32.7 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder