

GROOT CONSTANTIA

WINE ESTATE



Pinotage

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 and Cartref.

VINIFICATION

Mainly Glenrosa soil. Average age of the vines 9 years. Picked early February at $\pm 24.5^\circ$ Balling, yield at approximately 8 Tons per hectare. Fermented dry on the skins for 5 days. 60% New French Oak barrels of which 15% New American Oak barrels, and the balance is 2nd and 3rd fill for 12 months.

PRODUCT DESCRIPTION

Wonderful cool climate for the Pinotage, loads of Pinot Noir character – red berry flavour, strawberries and red cherries, with a slight earthy character. Smooth texture, well rounded wood integration. The wine is drinkable now and can still keep for a number of years.

SERVING SUGGESTION

Karoo lamb with an herb crust, Lightly smoked Ostrich Fillet with Potato and orange glaze.

WINEMAKER

Boela Gerber

ASSISTANT WINEMAKER

Therese Swart

CHEMICAL ANALYSIS

Alcohol	:	14.53%
pH	:	3.83
Total Acidity	:	5.6
Res. Sugar	:	2.0



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