



GESTIG 1685 FOUNDED  
**GROOT CONSTANTIA**  
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 Reg No. 1993/003391/08

## PINOTAGE



GRAPES	100% Pinotage
VINTAGE	2010
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 50, E 18 25 03
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa and Cartref
VITICULTURE	This wine comes from various blocks that vary between 39m and 160m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Start March
FERMENTATION METHOD	The first of the reds, the Pinotage was harvested in early March at 26.2° Balling and fermented on the skins till dry.
MATURATION METHOD	The wine then spent 16 months in just over 60% new French oak barrels and the balance in 2 <sup>nd</sup> and 3 <sup>rd</sup> fill barrels.
PRODUCT DESCRIPTION	This is a wine to make South Africa proud of its unique variety. A full bodied style of wine, with an intense dark red cherry colour and aromas of dark cherries, plums, dark chocolate and hints of tobacco leaves. Fresh fruit flavours like juicy plums and ripe strawberries follow through on the palate. The sweet red fruit flavours are well balanced by firm and complex tannins.
SERVING SUGGESTION	Enjoy this wine with a rich and hearty beef casserole. Springbok fillet with peppercorn sauce. Slow-roasted leg of lamb.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.66%; Total acidity: 5.60 g/l; pH: 3.69; Residual sugar: 2.5 g/l; Extract: 32.3 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder

DIRECTORS: Dr E A Messina (chairperson), G D May (vice chairperson), M E Africa, H Bailey, H M J du Preez, M W Jongolo, S M Lehmann, C Lin, T A Maphoto, M M Mokhoru, J van Niekerk A W Eksteen (Secretary)