



GROOT CONSTANTIA
— LANDGOED • ESTATE —

PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 www.grootconstantia.co.za
Reg No. 1993/003391/08

PINOTAGE



GRAPES	95.7% Pinotage, 4.3% Shiraz
VINTAGE	2012
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 25.5° Balling and fermented on the skins till dry.
MATURATION METHOD	The wine then spent 13 months in just under 37% new French oak barrels and the balance in 2 nd and 3 rd fill barrels.
PRODUCT DESCRIPTION	With its deep, dark, nearly purple red colour this wine explodes with the scent of bright red fruit, black berries, liquorice, cinnamon and spice on the nose. The black fruit and spice follow through on the palate showing an abundance of fruit flavours and fine tannin and has a beautiful long finish. This Pinotage is very drinkable in its youth, but will age gracefully if stored correctly.
SERVING SUGGESTION	Enjoy this wine with a rich and hearty beef casserole. Springbok filets with peppercorn sauce. Slow-roasted leg of lamb.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.70%; Total acidity: 6.0 g/l; pH: 3.50; Residual sugar: 2.2 g/l; Extract: 32.4 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder