



GROOT CONSTANTIA
— LANDGOED • ESTATE —

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Reg No. 1993/003391/08

PINOTAGE



GRAPES	100% Pinotage
VINTAGE	2013
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 11 months in 40% new French oak barrels and the balance in 2 nd and 3 rd fill barrels.
PRODUCT DESCRIPTION	A rich cool climate Pinotage with deep, dark red colour. A multi-layered complexity of bright red fruit, black berries, black cherries, plums and ripe strawberries with hints of dark chocolate and cinnamon spice on the nose. Fresh fruits like juicy plums, cherries and black currant follow through on the palate to finish with a soft spicy aftertaste. 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 fillets with peppercorn sauce. Slow-roasted leg of lamb.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.63%; Total acidity: 5.5 g/l; pH: 3.65; Residual sugar: 2.6 g/l; Extract: 32.8 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder