

GROOT CONSTANTIA

WINE ESTATE



Estab. ~ 1685 ~ Gestig

Shiraz

VINTAGE

2001

ORIGIN

Western Cape Constantia

CLIMATE

Mediterranean - Wonderful cool breezes coming from the Atlantic Ocean. With an average rainfall of 1100mm per annum.

SOIL TYPE

Clovelly and Glenrosa

VINIFICATION

The grapes were picked at 25°Balling, Fermentation took place in the open tanks for +/- 8 days, lots of pump overs. Wines were matured in 40% New French Oak, 225 litre barrels and the balance in 2nd and 3rd fill, with 10% in American Oak for 12 month.

PRODUCT DESCRIPTION

The wine is a fine example of this superb variety. The wood maturation & cultivar aromas endow the wine with an elegant flavour. It is well balanced with flavours & hints of mint & blackcurrants, some good fleshy fruit backed by firm tannins. Lots of flavour, delicious and carefully balanced. The French barrels give more full complexity to the wine, whilst the American Oak gives a touch of sweetness with a slight vanilla character to the wine. Shiraz has been one of the best wines produced at Groot Constantia.

SERVING SUGGESTION

Roasted fillet of kudu wrapped in bacon.
Roast beef with wine sauce.

WINEMAKER

Boela Gerber

ASSISTANT WINEMAKER

Therese Swart

CHEMICAL ANALYSIS

Alcohol	:	14.41%
pH	:	3.33
Total Acidity	:	5.2
Res Sugar	:	2.4



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