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GROOT CONSTANTIA
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Reg No. 1993/003391/08

SHIRAZ



GRAPES	100% Shiraz
VINTAGE	2010
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 41, E 18 25 26
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Clovelly and Glenrosa
VITICULTURE	This wine comes from a block that varies around 80m above sea level. The slopes are south to south east facing.
DATE OF HARVEST	Start April
FERMENTATION METHOD	The grapes were hand-picked at $\pm 25^{\circ}$ Balling and fermented in open tanks. Pump-overs were done every 4 hours for the first half of fermentation.
MATURATION METHOD	Post-fermentation maceration was done on certain blocks. The wines were matured for 13 months in 30% in New French Oak, 30% 2 nd fill and 40% 3 rd fill barrels.
PRODUCT DESCRIPTION	A Shiraz layered with upfront spices and dark fruits. Flavours of black pepper, white pepper, cloves, cedarwood, blackcurrant, dark cherries and hints of tobacco combine with well rounded tannins to give an elegant long finish. Ready for immediate consumption but has very good maturation potential.
SERVING SUGGESTION	Served with kudu steaks wrapped in bacon and grilled.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.76%; Total acidity: 5.80 g/l; pH: 3.62; Residual sugar: 2.3 g/l; Extract: 32.1 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder