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GROOT CONSTANTIA
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 Reg No. 1993/003391/08

SHIRAZ



GRAPES	100% Shiraz
VINTAGE	2012
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	Mid March to mid April
FERMENTATION METHOD	The grapes were hand-picked at ±25° 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 38% in New French Oak, 35% 2 nd fill, 25% 3 rd fill barrels and 2% 4 th fill barrels.
PRODUCT DESCRIPTION	This opulent Shiraz has a deep, dark, almost black colour. In a style, typical of Constantia Shiraz, its nose is aromatic and shows nuances of black currant, cracked black pepper, liquorice and violets. Beautiful rick, ripe flavours follow through on the palate. This bold red has fine tannin which allows for drinking well in its youth but also has the potential to mature with time.
SERVING SUGGESTION	Served with kudu steaks wrapped in bacon and grilled.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.27%; Total acidity: 5.50 g/l; pH: 3.58; Residual sugar: 2.0 g/l; Extract: 32.2 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 Mokhorro, J van Niekerk, R Omar, A J van Velden, A W Eksteen (Secretary)