



**GROOT CONSTANTIA**  
— LANDGOED • ESTATE —

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

## SHIRAZ

GRAPES	100% Shiraz
VINTAGE	2020
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, with an average maximum temperature in summer of 26°C, and an average night-time low in winter of 8°C. The long-term average rainfall is 1100mm per year.
SOIL TYPE	The soil types vary from yellow-brown clay soil to red-brown loamy soil, both from granitic origin.
VITICULTURE	Vineyards are trained on vertical shoot position trellis systems. Vineyard actions like pruning, canopy management and harvesting are done by hand. Pest control is done biologically, and soil health and weed control are managed by a selected mix of winter cover crop.
DATE OF HARVEST	Mid to end March
FERMENTATION METHOD	The grapes were handpicked at $\pm 24 - 25^{\circ}$ Balling. The biggest component was fermented in closed tanks with regular pump-overs, while a small portion was fermented whole bunch in open fermenters with manual punch downs.
MATURATION METHOD	The wines were matured for 12 months in 500 litre barrels, 25% in New French Oak, 25% 2 <sup>nd</sup> fill, 25% 3 <sup>rd</sup> fill barrels and 15% 4 <sup>th</sup> fill barrels, with 10% in 2700 litre foudre.
PRODUCT DESCRIPTION	The 2020 Shiraz shows layers of complexity on the nose: White pepper and Cape fynbos is complemented by aromas of ripe plums and violets on the nose. The wine shows beautiful intensity on the palate, and the fine tannin structure promises good ageing potential.
SERVING SUGGESTION	Served with Barbequed, glazed Lamb and grilled vegetables.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.18%; Total acidity: 5.7 g/l; pH: 3.55; Residual sugar: 2.3 g/l; Extract: 30.2 g/l
WINEMAKER	Boela Gerber
ASS.WINEMAKER	Elzanne Bosman

