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**GROOT CONSTANTIA**  
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Reg No. 1993/003391/08

## Rosé



GRAPES	Sauvignon Blanc 33%, Sémillon 24%, Merlot 14%, Shiraz 17%, Cabernet Sauvignon 9%, Cabernet Franc 3%
VINTAGE	2024
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 50, E 18 25 20
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	Soils vary from deep red, granite-based clay soil to red-brown loamy soil 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-January till late March.
WINEMAKING	The grapes were picked between 20 - 23 <sup>0</sup> balling and cold fermented in stainless steel tanks. After fermentation the wine was left on the lees for two months before blending, stabilisation and bottling.
PRODUCT DESCRIPTION	This elegant blush Rose delights with aromas of strawberry, melon and citrus with hints of candyfloss and orange blossom on the nose. The palate shows freshness and lovely fruit purity, with a crisp acidity leaving a clean finish.
SERVING SUGGESTION	Light salads, light pasta, and rice dishes, especially with seafood.
SERVING TEMPERATURE	7 - 14°C
SPECIFICATIONS	Alcohol content: 12.77 %; Total acidity: 6.8 g/l; pH: 3.12; Residual sugar: 1.3 g/l; Extract: 20.9 g/l
WINEMAKER	Daniel Keulder
ASSISTANT WINEMAKER	Elzanne Bosman