



GROOT CONSTANTIA
LANDGOED • ESTATE

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Reg No. 1993/003391/08

PINOTAGE



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| GRAPES | 100% Pinotage |
| VINTAGE | 2024 |
| PRODUCTION AREA | Constantia, Western Cape |
| GPS CO-ORDINATES: | S 34 01 50, E 18 25 03 |
| 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 red-brown loamy soil from granitic origin to duplex soil with coarse, sandy topsoil on partially decomposed granites. |
| 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-February till early-March |
| FERMENTATION METHOD | The grapes were handpicked at 25.5-26°Balling and fermented in stainless steel tanks with regular pump overs during fermentation. The wine was left on the skins for two weeks after fermentation to maximise extraction, and malolactic fermentation was allowed in stainless steel. The wine matured in 44% new, 15% 2 nd , 28% 3 rd and 22% older 300 litre French oak barrels for 12 months before blending and bottling. |
| PRODUCT DESCRIPTION | The 2024 Pinotage displays generous aromas of ripe red fruit like strawberries and cherries, with earthy undertones. The red fruit follows on the palate, balanced with fine silky tannins and a lingering finish. A refined and nuanced wine with a delicate complexity. |
| SPECIFICATIONS | Alcohol content: 14.42 %; Total acidity: 5.7 g/l; pH: 3.59; Residual sugar: 2.2 g/l; Extract: 30,6 g/l |
| WINEMAKER | Daniel Keulder |
| ASSISTANT WINEMAKER | Shannon Jacobs |