



GESTIG 1685 FOUNDED
GROOT CONSTANTIA
— LANDGOED • ESTATE —

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METHOD CAP CLASSIQUE



GRAPES	90% Pinot Noir, 10% Chardonnay
VINTAGE	2013
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 49, E 18 25 04
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Avalon soils
DATE OF HARVEST	End January 2013
FERMENTATION METHOD	Grapes wine were harvested early during the 2013 vintage, resulting in a dry and crisp base wine with a low alcohol and relatively high acidity. The base wine was left on the lease for another 10 months before racked and inoculated with champagne yeast and bottled under crown seal in March 2014.
MATURATION METHOD	After the first fermentation the base wine spend 10 months maturation in stainless steel tanks on the lease. The second fermentation took place in the bottle and age again for another 19 months of sur lee, each bottle was hand riddled, disgorged and corked.
PRODUCT DESCRIPTION	This Brut Rose has a light salmon pink colour and orange tint with an elegant mouse and fine pearl. The nose shows complex fruits of yellow apples and floral notes followed by subtle hints of almonds and biscuits. The palate has a lovely fresh acidity results in a clean dry finish.
SERVING SUGGESTION	Enjoy on its own or with summer salads, oysters and grilled fish dishes.
SERVING TEMPERATURE	7°C
SPECIFICATIONS	Alcohol content: 11.5%; Total acidity: 6.9 g/l; pH: 3.19; Residual sugar: 5.4 g/l; Extract: 22.4 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp

