CONSTANTIA ROOD

GRAPES
Merlot 51% Pinotage 22% Cabernet franc 6% Shiraz 13% Petit Verdot 2% Cabernet Sauvignon 4% Tannat 1% and Grenache 1%

VINTAGE
2016

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. Average rainfall of 1100mm per annum.

SOIL TYPE
Glenrosa, Clovelly, Avalon, Hutton and Cartref.

VITICULTURE
This wine comes from various blocks that vary between 38m and 163m above sea level. All the slopes are south to south east facing.

DATE OF HARVEST
Mid-Feb to mid-April

FERMENTATION METHOD
Grapes from selected vineyards were fermented separately. Pump-overs are done every 4 hours during fermentation.

MATURATION METHOD
The different components are aged separately for 12 months in 18% 1st fill barrels 25% 2nd 14% 3rd and 43% 4th fill French oak barrels before carefully blended.

PRODUCT DESCRIPTION
The 2016 Rood is packed with flavour, like ripe black plums, dark chocolate and red cherries with a hint of spice. The wine shows beautiful fruit intensity on the palate and the fine tannins promise good ageing potential.

SERVING SUGGESTION
Garlic Saikoro Steak or Roast chicken & cranberry Wellington.

SERVING TEMPERATURE
17°C

SPECIFICATIONS
Alcohol content: 14.48%; Total acidity: 5.8 g/l; pH: 3.5; Residual sugar: 2.9 g/l, Total extract 30.7 g/l

WINEMAKER
Boela Gerber

ASSISTANT WINEMAKER
Rudolph Steenkamp