CONSTANTIA ROOD

GRAPES
Pinotage 34%; Merlot 30%; Shiraz 18%; Cabernet Franc 14%; Petit Verdot 1%; Cabernet Sauvignon 1%; Tannat 1%; Grenache 1%

VINTAGE
2017

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
A seductive wine with ripe black fruit like plums and black cherries on the nose, followed by layers of mocha coffee, dried herbs, black currant and liquorice. The black fruit follows on the palate, beautifully balanced by soft tannins.

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

SERVING TEMPERATURE
17°C

SPECIFICATIONS
Alcohol content: 14.31%; Total acidity: 5.7 g/l; pH: 3.5; Residual sugar: 2.8 g/l, Total extract 32.3 g/l

WINEMAKER
Boela Gerber

ASSISTANT WINEMAKER
Rudolph Steenkamp