



GROOT CONSTANTIA
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PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 www.grootconstantia.co.za
Reg No. 1993/003391/08

METHOD CAP CLASSIQUE



GRAPES	34% Pinot Noir, 66% Chardonnay
VINTAGE	2016
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 2016
FERMENTATION METHOD	Grapes wine were harvested early during the 2015 vintage, resulting in a dry and crisp base wine with a low alcohol and relatively high acidity.
MATURATION METHOD	After the first fermentation the base wine spend 10 months maturation in stainless steel tanks on the lease then racked. The second fermentation took place in the bottle and age again for another 12 months of sur lee, each bottle was hand riddled, disgorged and corked.
PRODUCT DESCRIPTION	The Brut Rosé has a delicate Salmon pink colour. The nose shows red fruit like cranberries and sour cherries with a hint of white peach. The palate has a fine mousse and the fresh acidity leaves 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: 12.19%; Total acidity: 7.1 g/l; pH: 3.2; Residual sugar: 9.2 g/l; Extract: 26.3 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp