

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

PINOTAGE

XOOT CONSTANT	GRAPES	100% Pinotage
	VINTAGE	2017
	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. Average rainfall of 1100mm per annum.
	SOIL TYPE	Glenrosa and Cartref
	VITICULTURE	This wine comes from various blocks that vary between 39m and 160m above sea level. All the slopes are south to south east facing.
	DATE OF HARVEST	Mid-February till early-March
	FERMENTATION METHOD	Grapes were harvested in at 26 [°] Balling and fermented on the skins till dry with 4 pump overs a day for maximum extraction.
	MATURATION METHOD	The wine then spent 14 months in 43% new French oak barrels, 23% in 2^{nd} and 31% 3^{rd} and 3% 4^{th} fill barrels.
	PRODUCT DESCRIPTION	The 2016 Pinotage has a deep, purple red colour. Vanilla flavours from barrel maturation combine with strawberries and ripe plums on the nose. The red fruit flavours follow on the palate, the wine is elegant with a fine tannin structure and a long finish.
	SERVING SUGGESTION	Enjoy this wine with a Beef Bobotie, steak on the braai or Curry lamb knuckle Potjie.
	SERVING TEMPERATURE	18°C
	SPECIFICATIONS	Alcohol content: 14.40%; Total acidity: 5.2 g/l; pH 3.67: ; Residual sugar: 2.3 g/l; Extract: 30.8 g/l
	WINEMAKER	Boela Gerber
	ASSISTANT WINEMAKER	Rudolph Steenkamp

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