

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

SHIRAZ



VINTAGE 2015 PRODUCTION AREA Constantia, Western Cape GPS CO-ORDINATES: S 34 01 41, E 18 25 26 CLIMATE Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum. SOIL TYPE Clovelly and Glenrosa VITICULTURE This wine comes from a block that varies around 80m above sea level. The slopes are south to south east facing. DATE OF HARVEST Mid-March to mid-April FERMENTATION METHOD The grapes were handed picked at ±24.5° Balling and fermented in closed tanks. Pump-overs were done every 4 hour for the first half of fermentation. MATURATION METHOD Post-fermentation maceration was done for about 4 weeks. The wines were matured for 14 months in 24% in New French Oak, 42% 2 nd fill, 30% 3 rd fill barrels and 4% 4 th fill barrels. PRODUCT DESCRIPTION The 2015 Shiraz shows textbook black pepper spice and violets on the nose, with hints of Cape fynbos and black currant. The intense fruit flavours follow on the palate with firm tannin and a fresh acidity that promises great ageing potential. SERVING SUGGESTION Served with Barbequed, glazed Lamb's and grilled vegetables. SERVING TEMPERATURE 18°C SPECIFICATIONS Alcohol content: 14.18%; Total acidity: 6.5 g/l; pH: 3.36; Residual sugar: 1.3. g/l; Extract: 30.1 g/l WINEMAKER Boela Gerber ASS.WINEMAKER Rudolph Steenkamp	GRAPES	100% Shiraz
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