



GESTIG 1685 FOUNDED
GROOT CONSTANTIA
— LANDGOED • ESTATE —

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Reg No. 1993/003391/08

SHIRAZ



GRAPES	100% 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 hand-picked at $\pm 24.5^{\circ}$ Balling and fermented in closed tanks. Pump-overs were done every 4 hours 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