



GROOT CONSTANTIA
— LANDGOED • ESTATE —

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

CONSTANTIA ROOD



GRAPES	Merlot 51% Pinotage 22% Cabernet franc 6% Shiraz 13% Petit Verdot 2% Cabernet Sauvignon 4% Tannat 1% and Grenache 1%
VINTAGE	2016
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% 2 nd 14% 3 rd and 43% 4 th fill French oak barrels before carefully blended.
PRODUCT DESCRIPTION	The 2016 Rood is packed with flavour, like ripe black plums, dark chocolate and red cherries with a hint of spice. The wine shows beautiful fruit intensity on the palate and the fine tannins promise good ageing potential.
SERVING SUGGESTION	Garlic Saikoro Steak or Roast chicken & cranberry Wellington.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 14.48%; Total acidity: 5.8 g/l; pH: 3.5; Residual sugar: 2.9 g/l, Total extract 30.7 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp