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**GROOT CONSTANTIA**  
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Reg No. 1993/003391/08

## Cape Ruby



GRAPES	100% Touriga Naçional
VINTAGE	2017
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 38, E 18 25 46
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Clovelly and Westleigh
VITICULTURE	This wine comes from various blocks that vary between 60m to 80m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Late March
FERMENTATION METHOD	The grapes were picked at 28.5°B and fermented on the skins till 11.8°B. After pressing the fermenting must, the fermentation was stopped at a sugar level of 95g by the addition of wine spirits.
MATURATION METHOD	The port was racked off the fermentation lees and matured in old 225/ French oak barrels for a period of 22 months.
PRODUCT DESCRIPTION	This fortified sweet wine is rich and complex, with flavours of ripe plums, Christmas cake and Bourneville cocoa that dominate the nose. The palate is rich and decadent and the alcohol seamlessly integrated.
SERVING SUGGESTION	Variety of cheeses, stilton, biscuits and figs.
SERVING TEMPERATURE	19°C
SPECIFICATIONS	Alcohol content: 17.48%; Total acidity: 5.0 g/l; pH: 3.86; Residual sugar: 80.8 g/l; Extract: 33.4 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp