

## Lady of Abundance – Cape blend

OOT CONSTAN

GROOT CONSTANTIA

LADY OF ABUNDANCE

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GRAPES	34% Pinotage; 33% Shiraz; 32% Merlot; 1% Grenache
VINTAGE	2017
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 43, E 18 24 42
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 10% new French oak barrels, 35% in 2 <sup>nd</sup> and 35% 3 <sup>rd</sup> and 20% 4 <sup>th</sup> fill barrels
PRODUCT DESCRIPTION	This new blend shows beautiful complexity. Ripe plum and red cherry flavours combine with a hint of fennel and careful use of oak. The variety of fruit follows on the palate and is framed by a fine tannin structure.
SERVING SUGGESTION	Rare roast beef with mustard and garlic dressing and roast vegetables, or flame grilled venison and grilled root vegetables
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.23%; Total acidity: 5.6 g/l; pH 3.50: ; Residual sugar: 2.5 g/l; Extract: 31.90 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp