



GESTIG 1685 FOUNDED  
**GROOT CONSTANTIA**  
 LANDGOED • ESTATE

PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 [www.grootconstantia.co.za](http://www.grootconstantia.co.za)  
 Reg No. 1993/003391/08

## MERLOT



GRAPES	100% Merlot
VINTAGE	2017
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 02 05, E 18 25 09
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa
VITICULTURE	This wine mostly comes from a block that varies between 67m and 95m above sea level. The slopes are south to south east facing.
DATE OF HARVEST	Late February to mid-March
FERMENTATION METHOD	The grapes were picked at 25 <sup>o</sup> balling and fermented in stainless steel tanks. During the first half of fermentation the wine was pumped over every 4 hours.
MATURATION METHOD	The wine matured for 18 months in 225 litre barrels of which 61% new French oak 10% 2 <sup>nd</sup> and 29% 3 <sup>rd</sup> fill barrels.
PRODUCT DESCRIPTION	Attractive aromas of mocha coffee and dark chocolate blend with ripe plums and wood flavours like tobacco and cinnamon. The ripe black fruit and wood spice follow on the palate, the long finish supported by firm tannins.
SERVING SUGGESTION	Grilled Flat Iron Steak with Blue Cheese Butter or Spicy Cajun jambalaya.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.4%; Total acidity: 6.3 g/l; pH: 3.52; Residual sugar: 3.0 g/l; Extract: 34.9 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Rudolph Steenkamp