



GESTIG 1685 FOUNDED
GROOT CONSTANTIA
 LANDGOED • ESTATE

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 Reg No. 1993/003391/08

SHIRAZ

GRAPES	100% Shiraz
VINTAGE	2017
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 to end March
FERMENTATION METHOD	The grapes were hand-picked at ±24 - 25° Balling. The biggest component was fermented in closed tanks with regular pump-overs, while a small portion was fermented whole bunch in open fermenters with manual punch downs.
MATURATION METHOD	The wines were matured for 12 months in 500 litre barrels, 25% in New French Oak, 25% 2 nd fill, 25% 3 rd fill barrels and 15% 4 th fill barrels, with 10% in 2700 litre foudre.
PRODUCT DESCRIPTION	The cool ripening conditions of 2017 resulted in layers of complexity. The 2017 Shiraz shows white pepper, coriander and liquorice on the nose, while time in the glass unveils the savoury side of the wine. The spicy flavours are supported by subtle use of oak on the palate and is completed by a fine tannin structure.
SERVING SUGGESTION	Served with Barbequed, glazed Lamb and grilled vegetables.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.14%; Total acidity: 6.1 g/l; pH: 3.40; Residual sugar: 3.4. g/l; Extract: 34.3 g/l
WINEMAKER	Boela Gerber
ASS.WINEMAKER	Louise van der Westhuizen

