

Groot Constantia Constantia Rood 2011

This is a medium bodied wine with flavours of blackcurrant, plums, cherries and raspberries, with hints of chocolate and spice on the nose. The berry fruits follow through on the palate, with a lingering spicy aftertaste. The tannins are well rounded and soft on the palate, yet still firm enough to give a long lasting mouth feel.

Slowly braised guinea fowl on a mushroom risotto. Butter fried leg of lamb grilled on the braai. Oxtail casserole. Mature rump steak grilled on the braai.

variety : Merlot | 36% Merlot, 26% Cabernet Sauvignon, 21% Cabernet franc, 15% Shiraz, 2% Pinotage

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Constantia

analysis : alc : 13.31 % vol rs : 2.9 g/l pH : 3.61 ta : 5.7 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine is ready for consumption, but will mature well over the next 8 years.

in the vineyard :

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.

about the harvest: Harvest started in Mrch to mid-April.

in the cellar : Grapes from selected vineyards were fermented separately. Pumpovers are done every 4 hours during fermentation. The different components are aged separately for 12 months in 20 % 2nd fill French oak barrels and the balance in 3rd and 4th fill French oak barrels before carefully blended.

