

Groot Constantia Pinotage 2012

With its deep, dark, nearly purple red colour this wine explodes with the scent of bright red fruit, black berries, liquorice, cinnamon and spice on the nose. The black fruit and spice follow through on the palate showing an abundance of fruit flavours and fine tannin and has a beautiful long finish.

Enjoy this wine with a rich and hearty beef casserole. Springbokfillets with peppercorn sauce. Slow-roasted leg of lamb.

variety : Pinotage | 95.7% Pinotage, 4.3% Shiraz

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Constantia

analysis : alc : 14.70 % vol rs : 2.2 g/l pH : 3.50 ta : 6.0 g/l

type : Red **style :** Dry **wooded**

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

Veritas 2007 - Gold
2007 Juliet Cullinan Wine Connoisseur's Awards - Third: Pinotage
2007 International Wine Challenge - Gold
4 Star Wine Magazine

ageing : This Pinotage is very drinkable in its youth, but will age gracefully if stored correctly.

in the vineyard :

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.

about the harvest: The first of the reds, the Pinotage was harvested in early March at 25.5° Balling.

in the cellar : The grape were fermented on the skins till dry. The wine then spent 13 months in just under 37% new French oak barrels and the balance in 2nd and 3rd fill barrels.

