

Groot Constantia Pinotage 2013

A rich cool climate Pinotage with deep, dark red colour. A multi-layered complexity of bright red fruit, black berries, black cherries, plums and ripe strawberries with hints of dark chocolate and cinnamon spice on the nose. Fresh fruits like juicy plums, cherries and black currant follow through on the palate to finish with a soft spicy aftertaste.

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

variety : Pinotage | 100% Pinotage

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Constantia

analysis : alc : 14.63 % vol rs : 2.6 g/l pH : 3.65 ta : 5.5 g/l

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

pack : Bottle **size :** 0 **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 11 months in 40% new French oak barrels and the balance in 2nd and 3rd fill barrels.

