

Groot Constantia Constantia Rood 2013

The wide range of grape varieties used in this Cape Blend gives the wine amazing complexity. The flavours range from aromatic mint and black pepper to red cherries and strawberries on the nose, all framed by the careful use of French oak barrels. The spice and fruit follows beautifully on the palate, while the elegant tannin structure promises good maturation potential.

Herbed pork fillet with roast vegetables, slow-cooked lamb with onions and thyme or beef fillet with beetroot and horseradish.

variety : Merlot | 32% Cabernet Sauvignon, 32% Cabernet Franc, 18% Merlot, 9% Pinotage, 8% Shiraz and 1% Petit verdot.

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Constantia

analysis : alc : 14.30 % vol rs : 2.5 g/l pH : 3.58 ta : 5.6 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : Promises good maturation potential.

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 March to mid-April.

in the cellar : Grapes from selected vineyards were fermented separately. Pump-overs are done every 4 hours during fermentation. The different components are aged separately for 13 months in 20 % 2nd fill French oak barrels and the balance in 3rd and 4th fill French oak barrels before carefully blended.

