

## Groot Constantia Shiraz 2012

This opulent Shiraz has a deep, dark, almost black colour. In a style, typical of Constantia Shiraz, its nose is aromatic and shows nuances of black currant, cracked black pepper, liquorice and violets. Beautiful rich, ripe flavours follow through on the palate.

Served with kudu steaks wrapped in bacon and grilled. Serve at 18°C

**variety :** Shiraz | 100% Shiraz

**winery :** Groot Constantia Estate

**winemaker :** Boela Gerber

**wine of origin :** Constantia

**analysis :** alc : 14.27 % vol   rs : 2.0 g/l   pH : 3.58   ta : 5.50 g/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

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

Veritas 2007 - Silver

2007 Michelangelo International Wine Awards - Silver Medal

2007 Swiss International Air Lines Wine Awards "Bronze Award"

**ageing :** This bold red has fine tannin which allows from drinking well in its youth but also has the potential to mature with time.

### **in the vineyard :**

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.

### **about the harvest:**

Date of Harvest: Mid March to mid April

The grapes were handed picked at ±25° Balling

**in the cellar :** The grapes were fermented in open tanks. Pump-overs were done every 4 hour for the first half of fermentation. Post-fermentation maceration was done on certain blocks. The wines were matured for 13 months in 33% in New French Oak, 31% 2nd fill and 36% 3rd fill barrels.

