

Groot Constantia Pinotage 1992

The wine has a typically lively purple color and the varietals character overflows the glass to give a fruity first impression. Delicious ripe berry and plum flavors are backed by a gentle tannin structure. The wine is a good example of Pinotage from a cool area on unirrigated vines giving the impression of being a light red wine, drinkable at an early stage with all the wanted characteristics to stand the test of time. Pinotage, a variety developed in South Africa, produces wines unique to the Cape. This excellent example of the Pinotage cultivar captures the fruit and body which is typical of the variety.

variety : Pinotage | Pinotage

winery : Groot Constantia Estate

winemaker : Bob de Villiers

wine of origin : Coastal

analysis : alc : 12.71 % vol rs : 1.8 g/l pH : 3.52 ta : 6.6 g/l

type : Red

about the harvest: The grapes came from vines on Hutton soils from the southern slopes of the higher parts of the Estate. Harvesting took place during the second and third week of February with sugar levels ranging from 22.2 to 23.7 degrees balling.

in the cellar : The wine fermented in rototanks and limited maceration was allowed before pressing and malolactic fermentation. In order to preserve the natural berry character of Pinotage the wine matured in second and third fill barrels (500litres) for 16 months. The blend was made from a variety of clones of the varietals to add complexity to the easy drinking style.