

Groot Constantia Pinotage 2001

This is a typical cool climate Pinotage, loads of Pinot Noir character - red berry flavour, strawberries and red cherries, with a slight earthy character. Smooth texture, well rounded wood integration. This wine has not been stabilized or filtered.

Roasted Karoo lamb with honey and mustard crust. Crusty Pizza with tomato, green peppers and ham, crostini topped with olive tapenade and fresh tomato. Ostrich steak.

variety : Pinotage | Pinotage

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.41 ta : 5.8 g/l

type : Red **wooded**

ageing : The wine is drinkable now and can still keep for a number of years.

in the vineyard : Climate: Mediterranean - Wonderful cool breezes coming from the Indian Ocean as well as the Atlantic Ocean. With an average rainfall of 1100 mm per annum. Although the weather this year was much cooler compared to last year.

Soil type: Glenrosa soil with good water retention and a bit of Longkloof.

Southern facing slope of Gellenroa. Average age of the vines about 8 years.

about the harvest: Picked Mid March at 24-24.5° Balling, yield approximately 8 tons per hectare.

in the cellar : Fermented dry on the skins for 5 days. 63% New French oak Barrels and the balance 2nd and 3rd fill with 15% American Oak for 12 months.

