



**GROOT CONSTANTIA**  
— LANDGOED • ESTATE —

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Reg No. 1993/003391/08

## **GRAND CONSTANCE**



GRAPES	100% Red and White Muscat de Frontignan
VINTAGE	2015
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 53, E 18 25 11
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Cartref, Longlands, Kroonstad
VITICULTURE	The wine comes from a block right next to the famous Manor House at 80m to 90m above sea level. The slope is south east facing with a yield of the Muscadel is 4.0 t/ha.
DATE OF HARVEST	Mid-April
FERMENTATION METHOD	A long ripening period ensured that the sweet berries had adequate sunlight to produce the golden nectar. Grapes were fermented on the skins for about 1 week then pressed.
MATURATION METHOD	After fermentation the wines were racked and put back into barrels to mature for another 24 months.
PRODUCT DESCRIPTION	Predominantly white Muscat with a small percentage red Muscat give the wine a beautiful amber colour. The nose reminds of caramel, honey and toffee with a hint of Turkish Delight. The caramel and toffee follows on the palate, and a hint of bitter almonds and fresh acidity leave a more-ish finish.
SERVING SUGGESTION	Pair with chocolate, dried fruits, nuts and a wide variety of both hard and soft cheese, great with fruit-based puddings such as lemon tart, pavlova and fruit-topped cheesecakes.
SERVING TEMPERATURE	11°C
SPECIFICATIONS	Alcohol content: 13.17%; Total acidity: 6 g/l; pH: 3.83; Residual sugar: 179.9g/l; Sugar free extract 48.4g/l
WINEMAKER	Boela Gerber
ASST WINEMAKER	Rudolph Steenkamp