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 Reg No. 1993/003391/08

## CABERNET SAUVIGNON



|                     |  |
|---------------------|--|
| GRAPES              | Cabernet Sauvignon   |
| VINTAGE             | 2016   |
| PRODUCTION AREA     | Constantia, Western Cape   |
| GPS CO-ORDINATES:   | S 34 02 03, E 18 25 03   |
| CLIMATE             | Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.   |
| SOIL TYPE           | Hutton, Glenrosa and Cartref   |
| VITICULTURE         | The Cabernet Sauvignon comes from blocks that is south and south east facing and is between 54m to 102m above sea level.   |
| DATE OF HARVEST     | March till early April   |
| FERMENTATION METHOD | The grapes were harvested at 25.5-26°Balling and fermented in stainless steel tanks.   |
| MATURATION METHOD   | The wine matured for 14 months in 225ltr French oak barrels, of which 34% were new French oak 28% 2 <sup>nd</sup> fill 25% 3 <sup>rd</sup> fill and 13% 4 <sup>th</sup> fill barrels.  |
| PRODUCT DESCRIPTION | The warm summer of 2016 resulted ripe, black fruit flavours in the Cabernet Sauvignon, like black currant and ripe cherries, followed by layers of tobacco leaf, cinnamon and cedar wood on the nose. The wine is full bodied on the palate with black fruit, firm tannin and a fresh acidity. |
| SERVING SUGGESTION  | Zucchini Gratin with Tomato Confit or Honey Balsamic Lamb Chops served with roast vegetables.  |
| SERVING TEMPERATURE | 17°C   |
| SPECIFICATIONS      | Alcohol content: 14%; Total acidity: 6 g/l; pH: 3.57; Residual sugar: 2.5 g/l; Extract: 34.5 g/l   |
| WINEMAKER           | Boela Gerber   |
| ASST. WINEMAKER     | Rudolph Steenkamp  |