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GROOT CONSTANTIA
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Reg No. 1993/003391/08

CHARDONNAY

GRAPES	100% Chardonnay
VINTAGE	2016
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 41, E 18 25 48
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Clovelly
VITICULTURE	The Chardonnay comes from two blocks that varies between 75m and 123m above sea level.
DATE OF HARVEST	Mid- February
FERMENTATION METHOD	The wine was fermented and matured for 304 days in 48% new, 25% 2 nd , 24% 3 rd French oak barrels. The last 3% were fermented and matured in a stainless steel tank.
MATURATION METHOD	The wine went through Malolactic fermentation in the barrels. Frequent stirring of the lees was done during the maturation period of 10 months to enhance the mouth feel.
PRODUCT DESCRIPTION	Ten months fermented and aged in barrel give the Chardonnay a pale straw colour. The nose shows beautiful complexity with flavours of citrus, stone fruit, butterscotch and a hint of smoke. The extended time on the lees in barrel gives great richness to the palate, while the fresh acidity keeps the wine poised and fresh.
SERVING SUGGESTION	Dishes like grilled veal chops with mushrooms or pumpkin ravioli goes well with this rich Chardonnay.
SERVING TEMPERATURE	9°C
SPECIFICATIONS	Alcohol content: 13.68%; Total acidity: 5.8g/l; pH: 3.41; Residual sugar: 1.3 g/l; Extract: 20.8 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Rudolph Steenkamp

