

PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 www.grootconstantia.co.za Reg No. 1993/003391/08

GOUVERNEURS RESERVE





GRAPES	75% Semillon and 25% Sauvignon blanc
VINTAGE	2016
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 02 16, E 18 25 27
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Westleigh and Avalon
VITICULTURE	This wine comes mostly from one block of Semillon that is 45 to 50m above sea level. The slopes are south to south east facing.
DATE OF HARVEST	Early March
FERMENTATION METHOD	The grapes were hand picked and vinified separately in 50% new oak and 25% second fill and 25% third and fourth fill French oak barrels.
MATURATION METHOD	The wine matured on its lees for 10 months before bottling then aged in bottle for another 12 months before released.
PRODUCT DESCRIPTION	Early picking of the Semillon & Sauvignon blanc ensured that the 2016 Gouverneurs Reserve WHITE retained the signature Elderberry and herbal, black currant leaf character. The palate shows elegance and complexity. Ten months ageing in 500 litre French oak barrels adds richness to the wine, balanced by the fresh acidity.
SERVING SUGGESTION	Chilli prawn linguine or kingklip with prawns and a white wine sauce.
SERVING TEMPERATURE	9°C
SPECIFICATIONS	Alcohol content: 12.89%; Total acidity: 5.8 g/l; pH: 3.27; Residual sugar: 1.4 g/l; Extract: 19.2 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp