

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	2015
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	The Estate's white flagship shows lime, elderflower and apricot upfront with a subtle herbaceous character. Careful use of oak adds a hint of vanilla. The palate shows layers of citrus, stone fruit and vanilla. The wine has great length on the palate, the fresh acidity leaves a clean finish.
SERVING SUGGESTION	Oysters seasoned with black pepper and lemon juice. Fish grilled with a lemon butter basting, steamed asparagus with Hollandaise sauce.
SERVING TEMPERATURE	9°C
SPECIFICATIONS	Alcohol content: 12.66%; Total acidity: 6.3 g/l; pH: 3.16; Residual sugar: 2.4 g/l; Extract: 23 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp