



GESTIG 1685 FOUNDED
GROOT CONSTANTIA
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Reg No. 1993/003391/08

SAUVIGNON BLANC



GRAPES	100% Sauvignon blanc
VINTAGE	2017
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 43, E 18 24 42
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa and Hutton
VITICULTURE	This wine comes from various blocks that vary between 88m and 233m above sea level. All the slopes are south to south east facing. The Sauvignon blanc yield is an average of 6 t/ha.
DATE OF HARVEST	Start February to start March
FERMENTATION METHOD	Grapes are hand picked early in the morning to retain freshness and fruit flavours. They are crushed and destemmed into the press giving the juice some skins contact before being separated. Only the free run juice is used. The juice is settled until clear and cold fermented (12 – 14°C) in stainless steel tanks to enhance the typical varietal characters.
MATURATION METHOD	After fermentation, the wine is left on the lees for four months before being racked, fined and stabilized in preparation for bottling.
PRODUCT DESCRIPTION	Vineyards planted at an altitude of up to 240 m above sea level and a cool Atlantic sea breeze give this wine great complexity on the nose. The gooseberries, sweet melon and fig flavours blend seamlessly with an herbaceous character. The palate shows intensity of fruit beautifully balanced by the natural acidity.
SERVING SUGGESTION	Oysters with Aioli or Ravioli with Green Pea Pesto makes for good pairing with this wine.
SERVING TEMPERATURE	7 - 10°C
SPECIFICATIONS	Alcohol content: 13.5%; Total acidity: 6.6 g/l; pH: 3.36; Residual sugar: 2.2 g/l; Extract: 21 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Rudolph Steenkamp