



GESTIG 1685 FOUNDED
GROOT CONSTANTIA
— LANDGOED • ESTATE —

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Reg No. 1993/003391/08

SAUVIGNON BLANC



GRAPES	86% Sauvignon blanc; 14% Semillon
VINTAGE	2016
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	The ripe fruit characters of this Sauvignon blanc is a great reflection of the warm, dry conditions we experienced in 2016. The wine shows lemon blossom perfume, plenty of ripe, tropical fruit like melon, guava and passion fruit and a hint of grass on the nose. The tropical fruit flavours follow on the palate, extended time on the lees adds richness to the wine and the fresh acidity leaves a crisp, dry finish.
SERVING SUGGESTION	Spring Panzanella with Asparagus, Goats Cheese Summer Rocket Salad or Grilled Calamari Salad.
SERVING TEMPERATURE	7 - 10°C

SPECIFICATIONS	Alcohol content: 13.88%; Total acidity: 5.8 g/l; pH: 3.38; Residual sugar: 1.6 g/l; Extract: 19.6 g/l
WINEMAKER	Boela Gerber
ASS. WINEMAKER	Rudolph Steenkamp