



GESTIG 1685 FOUNDED
GROOT CONSTANTIA
 — LANDGOED • ESTATE —

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 Reg No. 1993/003391/08

GRAND CONSTANCE



GRAPES	100% Red and White Muscat de Frontignan
VINTAGE	2016
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 53, E 18 25 11
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Cartref, Longlands, Kroonstad
VITICULTURE	The wine comes from a block right next to the famous Manor House at 80m to 90m above sea level. The slope is south east facing with a yield of the Muscadel is 4.0 t/ha.
DATE OF HARVEST	Mid-April
FERMENTATION METHOD	A long ripening period ensured that the sweet berries had adequate sunlight to produce the golden nectar. Grapes were fermented on the skins for about 1 week then pressed.
MATURATION METHOD	After fermentation the wines were racked and put back into barrels to mature for another 24 months.
PRODUCT DESCRIPTION	The blend of white and red Muscat de Frontignan gives this wine a beautiful amber colour. The nose shows caramel and toffee with dried fruit like apricot and peach, as well as a hint of orange blossom. The caramel and dried fruit follows on the palate, and the fresh acidity balances the sweetness of the wine to leave a more-ish finish.
SERVING SUGGESTION	Pair with chocolate, dried fruits, nuts and a wide variety of both hard and soft cheese, great with fruit-based puddings such as lemon tart, pavlova and fruit-topped cheesecakes.
SERVING TEMPERATURE	11°C
SPECIFICATIONS	Alcohol content: 12.01%; Total acidity: 6.3 g/l; pH: 3.88; Residual sugar: 187.9 g/l; Sugar free extract 47.1g/l
WINEMAKER	Boela Gerber
ASST WINEMAKER	Louise van der Westhuizen