



GESTIG 1685 FOUNDED
GROOT CONSTANTIA
 LANDGOED • ESTATE

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 Reg No. 1993/003391/08

GOUVERNEURS RESERVE



GRAPES	Cabernet Sauvignon 57%, Cabernet Franc 28%, Merlot 8%, Petit Verdot 7%
VINTAGE	2014
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 56, E 18 25 26
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa soil with good water retention, Cartref and Hutton
VITICULTURE	This wine comes from various blocks that vary between 70m and 120m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Late March to mid-April
FERMENTATION METHOD	The grapes earmarked for this blend were treated with special care in the cellar. The grapes were picked at 24 - 25°Balling. During the fermentation the wine is pumped over 4 times a day and after fermentation extended maceration for about 4 weeks.
MATURATION METHOD	The wine was matured for 14 months in 72% new, 25% 2 nd fill and 3% third fill 225 L French oak barrels.
PRODUCT DESCRIPTION	This Cabernet Sauvignon driven blend shows ripe plums, tobacco and black currant on the nose. The cool ripening conditions of 2014 brings out a fresh minty character in the wine, while generous use of new French oak adds cedar wood and vanilla aromas. The ripe black fruit and cedar wood follows on the palate, and the fine, dry tannin promises great ageing potential.
SERVING SUGGESTION	Rib of beef with truffle or roast lamb with garlic and rosemary
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.25%; Total acidity: 5.9 g/l; pH: 3.5; Residual sugar: 2 g/l; Extract: 32.7 g/l
WINEMAKER	Boela Gerber
ASS WINEMAKER	Rudolph Steenkamp

DIRECTORS: Dr E A Messina (chairperson), G D May (vice chairperson), M E Africa, H Bailey, H M J du Preez, M W Jongolo, S M Lehmann, C Lin, T A Maphoto, M M Mokhorro, J van Niekerk A W Eksteen (Secretary)