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 Reg No. 1993/003391/08

CABERNET SAUVIGNON

GRAPES	Cabernet Sauvignon
VINTAGE	2018
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 02 03, E 18 25 03
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean, with an average maximum temperature in summer of 26°C, and an average night-time low in winter of 8°C. The long-term average rainfall is 1100mm per year.
SOIL TYPE	Soil types ranging from deep red granite-based clay soil to red-brown loamy soil from granitic origin.
VITICULTURE	The Cabernet Sauvignon comes from blocks that is south and south east facing and is between 54m to 102m above sea level. Both vineyards are trained on vertical shoot position trellis systems. Vineyard actions like pruning, canopy management and harvesting are done by hand. Pest control is done biologically, and soil health and weed control are managed by a selected mix of winter cover crop.
DATE OF HARVEST	March till early April
WINEMAKING	The grapes were harvested at 25.5-26°Balling and fermented in stainless steel tanks. The wine matured for 14 months in 225ltr French oak barrels, of which 34% were new French oak 28% 2 nd fill 25% 3 rd fill and 13% 4 th fill barrels.
PRODUCT DESCRIPTION	The nose of this 2018 Cabernet Sauvignon shows layers of ripe black fruit like plums and black cherries, with a hint of dark chocolate and Cape fynbos. The careful use of French oak adds a touch of vanilla and cinnamon to the wine. The ripe black fruit and oak flavours follows on the palate, while firm tannins promise good ageing potential.
SPECIFICATIONS	Alcohol content: 14.23%; Total acidity: 5.7 g/l; pH: 3.62; Residual sugar: 3.7 g/l; Extract: 32.70 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Elzanne Bosman

