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GROOT CONSTANTIA
 LANDGOED • ESTATE

PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 www.grootconstantia.co.za
 Reg No. 1993/003391/08

CHARDONNAY

GRAPES	100% Chardonnay
VINTAGE	2018
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 41, E 18 25 48
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	One component is from a north facing vineyard with red, granite-based clay soil at 120 m above sea level, and the other is an east facing vineyard at 75 m above sea level with yellow, granite-based clay soil.
VITICULTURE	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	Mid to end of February
WINEMAKING	Grapes were handpicked and whole bunch pressed. The biggest component was inoculated with selected yeast, while 30% fermented with wild yeast. The barrels were rolled once a month after fermentation to enhance the mouthfeel of the wine. Malolactic fermentation was allowed on a small portion of the wine. The wine was fermented and matured for 10 months in 35% new, 40% 2nd and 25% 3rd fill French oak barrels before blending, stabilisation and bottling in January 2019.
PRODUCT DESCRIPTION	The 2018 Chardonnay shows lemon and toasted almonds on the nose, with hints of vanilla and orange blossom. The palate shows great complexity with citrus and caramel flavours and a long, creamy finish.
ANALYSIS	Alcohol content: 13.25%; Total acidity: 6.0 g/l; pH: 3.25; Residual sugar: 1.6 g/l; Extract: 19.50 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Elzanne Bosman

