



GESTIG 1685 FOUNDED
GROOT CONSTANTIA
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GOUVERNEURS RESERVE



GRAPES	Cabernet Sauvignon 38%, Cabernet Franc 32%, Merlot 24%, Petit Verdot 6%
VINTAGE	2017
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, 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	The Cabernet Sauvignon and Petit Verdot is planted on north-facing red, granite-based clay soil. The Cabernet franc is grown on east-facing yellow-brown duplex soil from sandstone and granite origin and the Merlot is on a south-east facing, deep red, granite-based clay soil.
VITICULTURE	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	Start to end of March
WINEMAKING	The grapes were handpicked at 24 - 25°Balling and fermented in stainless steel tanks with regular pump overs during fermentation. The wine was left on the skins for four weeks after fermentation to maximise extraction and malolactic fermentation was allowed in stainless steel. The wine was matured for 15 months in 75% new, 10% 2nd fill and 15% 3rd fill 225 L French oak barrels before blending and bottling in December 2018.
PRODUCT DESCRIPTION	This Cabernet Sauvignon-driven blend shows black currant, dark chocolate and graphite on the nose, while generous use of new oak adds cinnamon and cedar wood aromas to the nose. On the palate the wine shows beautiful intensity and the time in barrel adds a hint of vanilla to palate. Firm tannin promises good ageing potential.
ANALYSIS	Alcohol content: 13.88 %; Total acidity: 5.8 g/l; pH: 3.58; Residual sugar: 2.6 g/l; Extract: 32.6 g/l
WINEMAKER	Boela Gerber
ASST WINEMAKER	Elzanne Bosman