



GESTIG 1685 FOUNDED
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

SAUVIGNON BLANC



GRAPES	93% Sauvignon blanc, 7% Semillon
VINTAGE	2019
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 43, E 18 24 42
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa and Hutton
VITICULTURE	This wine comes from various blocks that vary between 88m and 233m above sea level. All the slopes are south to south east facing. Both the Sauvignon blanc and Semillon yields an average of 6 t/ha.
DATE OF HARVEST	Start February to start March
FERMENTATION METHOD	Grapes are hand picked early in the morning to retain freshness and fruit flavours. They are crushed and destemmed into the press giving the juice some skins contact before being separated. Only the free run juice is used. The juice is settled until clear and cold fermented (12 – 14°C) in stainless steel tanks to enhance the typical varietal characters.
MATURATION METHOD	After fermentation, the wine is left on the lees for four months before being racked, fined and stabilized in preparation for bottling.
PRODUCT DESCRIPTION	The 2019 Sauvignon Blanc shows ripe tropical fruit like passion fruit and melon on the nose, with a distinct herbal and white asparagus undertone. Typical Sauvignon Blanc, the wine has a lively acidity and the beautiful intensity leaves a long finish.
SERVING SUGGESTION	Oysters with Aioli or Ravioli with Green Pea Pesto makes for good pairing with this wine.
SERVING TEMPERATURE	7 - 10°C
SPECIFICATIONS	Alcohol content: 13.97%; Total acidity: 5.5 g/l; pH: 3.49; Residual sugar: 2.0 g/l; Extract: 20 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Elzanne Bosman