



GROOT CONSTANTIA
LANDGOED • ESTATE

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GOUVERNEURS RESERVE



GRAPES	Cabernet Sauvignon 39%, Cabernet Franc 32%, Merlot 23%, 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. 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 73% new, 9% 2 nd fill and 18% third fill 225 L French oak barrels.
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 promise good ageing potential
SERVING SUGGESTION	Braised Lamb Shoulder with Fennel and Orange or Chipotle Grilled Filet Mignon in Mango Salsa with 4 Cheese Risotto.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.2%; Total acidity: 5.8 g/l; pH: 3.59; Residual sugar: 3.2 g/l; Extract: 37.1 g/l
WINEMAKER	Boela Gerber
ASST WINEMAKER	Louise van der Westhuizen

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)