



GROOT CONSTANTIA
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Reg No. 1993/003391/08

CABERNET SAUVIGNON



GRAPES	Cabernet Sauvignon
VINTAGE	2020
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	The Cabernet Sauvignon is planted on north-facing red, granite-based clay soil, and on east-facing yellow-brown duplex soil from sandstone and granite origin
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	March till early April
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 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	Black currant and black cherries dominate the nose of the wine, while careful use of oak add layers of cinnamon and cedarwood. The black fruit follows on the palate, while dry tannins and fresh acidity promise good ageing potential.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 14.13%; Total acidity: 5.8 g/l; pH: 3.60; Residual sugar: 2.2 g/l; Extract: 31.90 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Elzanne Bosman