



GROOT CONSTANTIA  
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## GOUVERNEURS RESERVE



GRAPES	Cabernet Sauvignon 48%, Merlot 24%, Cabernet Franc 21%, Petit Verdot 7%
VINTAGE	2018
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 rainfall is 1100mm per year.
SOIL TYPE	The Cabernet Sauvignon and Petit Verdot vineyards are 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, 15% 2nd fill and 10% 3rd fill 225 L French oak barrels before blending and bottling in December 2019.
PRODUCT DESCRIPTION	The 2018 Gouverneurs Reserve is a classic styled blend. Deep red colour and quite shy on the nose initially, but the wine opens up to show amazing complexity of ripe plums and black berries woven into subtle oak flavours of cedar wood and cigar box. The palate shows great intensity and complexity of flavours, and the fine tannin structure promises great ageing potential.
ANALYSIS	Alcohol content: 14,19 %; Total acidity: 5.9 g/l; pH: 3.54; Residual sugar: 3.6 g/l;
WINEMAKER	Boela Gerber
ASST WINEMAKER	Elzanne Bosman