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GOUVERNEURS RESERVE





GRAPES	Cabernet Sauvignon 28%, Merlot 25%, Cabernet Franc 38%, Petit Verdot 9%
VINTAGE	2022
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.
PRODUCT DESCRIPTION	The wine showcases a rich aroma of ripe plums, black cherries and blackberries supported with hints of dark chocolate and tobacco on the nose. The ripe black fruit flavours and the subtle use of oak follows on the palate, supported by a fresh acidity and firm tannin structure.
ANALYSIS	Alcohol content: 14.2 %; Total acidity: 5.8g/l; pH: 3.51; Residual sugar: 2.4 g/l;
WINEMAKER	Daniel Keulder
ASST WINEMAKER	Shannon Jacobs