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**GROOT CONSTANTIA**  
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 Reg No. 1993/003391/08

## GRAND CONSTANCE



GRAPES	100% Red and White Muscat de Frontignan
VINTAGE	2017
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 53, E 18 25 11
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Soils vary from red-brown loamy soil from granitic origin to duplex soil with coarse, sandy topsoil on partially decomposed granites.
VITICULTURE	The wine comes from a block right next to the famous Manor House at 80m to 90m above sea level. The slope is south east facing with a yield of the Muscadel is 4.0 t/ha. 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	Mid-April
WINEMAKING	A long ripening period ensured that the sweet berries had adequate sunlight to produce the golden nectar. Grapes were fermented on the skins for about 1 week then pressed. After fermentation, the wines were racked and put back into barrels to mature for another 24 months.
PRODUCT DESCRIPTION	The touch of red muscat gives the wine a beautiful amber colour. The nose shows an abundance of ripe and dried fruit, like crushed pineapple, apricot and raisins. The ageing in barrels adds some wood spice and a hint of honey to the wine. The dried fruit and honey follow on the palate, and a fresh acidity balances the sweetness.
SPECIFICATIONS	Alcohol content: 11.85 %; Total acidity: 5.90 g/l; pH: 3.90; Residual sugar: 176.7 g/l; Sugar free extract 50.80 g/l
WINEMAKER	Boela Gerber
ASST WINEMAKER	Elzanne Bosman