



GROOT CONSTANTIA
— LANDGOED • ESTATE —

PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 www.grootconstantia.co.za
Reg No. 1993/003391/08

GRAND CONSTANCE

| | |
|---------------------|--|
| GRAPES | White and Red Muscat de Frontignan |
| VINTAGE | 2018 |
| 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, 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 wine comes from a vineyard next to the famous Manor House at 80m to 90m above sea level, planted on a duplex soil with sandstone-based topsoil on partially decomposed granite. The slope is southeast facing with a yield of 4.0 t/ha. |
| 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, 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 to fully ripen and desiccate. The raisined berries are selected and fermented on the skins with daily pump overs. After a week, the fermenting must be pressed, and allowed to ferment to the desired sugar balance in barrel. The wines are racked back into old barrel to mature for 24 months before blending and bottling. |
| MATURATION METHOD | After fermentation the wines were racked and put back into barrels to mature for another 24 months. |
| PRODUCT DESCRIPTION | A touch of red muscat gives the Grand Constance a bright amber colour. The nose shows orange marmalade, honey, and caramel, with layers of dried fruit like apricot, peach, and raisin. The honey and dried fruit follow on the palate. The wine has great intensity, and the sweetness is beautifully balanced by the natural acidity. |
| ANALYSIS | Alcohol content: 12.73%; Total acidity: 6.6 g/l; pH: 3.9; Residual sugar: 187.4 g/l; Sugar free extract 59.0 g/l |
| WINEMAKER | Boela Gerber |
| ASST WINEMAKER | Elzanne Bosman |

