



GROOT CONSTANTIA  
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Reg No. 1993/003391/08

## GRAND CONSTANCE



GRAPES	White and Red Muscat de Frontignan
VINTAGE	2019
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 is 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 intense flavours of orange zest, dried apricots, and mango with hints of oak spice. These flavours follow through onto a creamy sweet palate balanced by the natural acidity.
ANALYSIS	Alcohol content: 12.57%; Total acidity: 6.5 g/l; pH: 4.11; Residual sugar: 193.5 g/l; Sugar free extract 33.5 g/l
WINEMAKER	Daniel Keulder
ASST WINEMAKER	Elzanne Bosman