



GROOT CONSTANTIA  
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Reg No. 1993/003391/08

## GRAND CONSTANCE



GRAPES	White and Red Muscat de Frontignan
VINTAGE	2022
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	The grapes are left to ripen and raisin naturally on the vine. The raisined berries are selected, crushed, destemmed and then inoculated with yeast in the press. After 2 days, the fermenting must is pressed and taken to a temperature controlled stainless steel tank to finish fermentation
MATURATION METHOD	The wine is racked to older 225l barrels to age for 24 months. The wine is kept for an addition 24 months in bottle before being released.
PRODUCT DESCRIPTION	With a radiant amber hue, the Grand Constance showcases a harmonious balance of dried apricot and peaches lifted by a vibrant fresh acidity, crafting a truly timeless dessert wine experience.
ANALYSIS	Alcohol content: 13.54%; Total acidity: 6.4g/l; pH: 3,85; Residual sugar: 165.4 g/l; Sugar free extract 40.5 g/l
WINEMAKER	Daniel Keulder
ASST WINEMAKER	Shannon Jacobs