



GESTIG 1685 FOUNDED
GROOT CONSTANTIA
— LANDGOED • ESTATE —

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Reg No. 1993/003391/08

SAUVIGNON BLANC



GRAPES	91% Sauvignon blanc, 9% Semillon
VINTAGE	2021
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 43, E 18 24 42
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 grapes are from vineyards that vary between 100m to 240m above sea level. All the slopes are south to south east facing. Both the Sauvignon blanc and Semillon yields an average of 6 t/ha. The soil types vary from deep red clay soil to red-brown loamy soil, both from granitic origin.
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 of February till early March
WINEMAKING	Grapes are hand picked early in the morning to retain freshness and fruit flavours. They are crushed and destemmed into the press giving the juice some skin contact before being separated. Only the free run juice is used. The juice is settled and cold fermented (12 – 14°C) in stainless steel tanks to enhance the varietal characters. After fermentation, the wine is left on the lees for six months before being racked, fined and stabilized in preparation for bottling.
PRODUCT DESCRIPTION	This cool climate Sauvignon blanc has beautiful layers of fruit, from guava and passion fruit to white pear and melon, and a hint of herbaceous character. The palate is packed with ripe fruit and a fresh acidity. The intensity on the palate and long finish is the signature of the wines of Constantia.
ANALYSIS	Alcohol content: 13.14%; Total acidity: 6.0 g/l; pH: 3.34; Residual sugar: 1.5 g/l; Extract: 18.5 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Elzanne Bosman

