

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

SAUVIGNON BLANC



ASST. WINEMAKER	Elzanne Bosman
WINEMAKER	Boela Gerber
ANALYSIS	Alcohol content: 13.55%; Total acidity: 5.7g/l; pH: 3.48; Residual sugar: 2.2 g/l; Extract: 21.5g/l
PRODUCT DESCRIPTION	This wine features a complex nose with gooseberries, white peach and kiwi fruit aromas balanced by hints of nettles and litchi. The gooseberry and white peach flavours gives richness to the palate, balanced by a crisp, fresh acidity.
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 $(12-14^{\circ}\text{C})$ 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.
DATE OF HARVEST	Start of February till early March
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.
SOIL TYPE	The grapes are from vineyards that vary between 100m to 240m above sea level. All the slopes are south to southeast 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.
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.
GPS CO-ORDINATES:	S 34 01 43, E 18 24 42
PRODUCTION AREA	Constantia, Western Cape
VINTAGE	2023
GRAPES	90% Sauvignon blanc, 10% Semillon