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GROOT CONSTANTIA
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 Reg No. 1993/003391/08

CABERNET SAUVIGNON



GRAPES	100% Cabernet Sauvignon
VINTAGE	2010
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 02 03, E 18 25 03
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Hutton, Glenrosa and Cartref
VITICULTURE	The Cabernet Sauvignon comes from 3 blocks that is south and south east facing and is between 54m to 102m above sea level.
DATE OF HARVEST	March
FERMENTATION METHOD	The grapes were harvested at 25°Balling and fermented in open stainless steel tanks.
MATURATION METHOD	The wine matured for 14 months in 225ltr French oak barrels, of which 40% were new and the balance made up of 2 nd and 3 rd fill barrels.
PRODUCT DESCRIPTION	The Cabernet Sauvignon is a well balanced wine with a dark ruby colour. The wine shows black currant, black cherries and plums with hints of cigar box and mint on the nose. The fruit and cigar box carries through on the palate with good flavour concentration on the palate that is backed by firm tannins, and leaves a long elegant finish. The wine shows great fruit in its youth, but will definitely benefit from some ageing.
SERVING SUGGESTION	Thin slices of rare roast sirloin in a red wine sauce, or a Beef espatada.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 15.08%; Total acidity: 5.6 g/l; pH: 3.64; Residual sugar: 2.3 g/l; Extract: 28.6 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Daniel Keulder

DIRECTORS: Dr E A Messina (chairperson), G D May (vice chairperson), M E Africa, H Bailey, H M J du Preez, M W Jongolo, S M Lehmann, C Lin, T A Maphoto, M M Mokhorro, J van Niekerk A W Eksteen (Secretary)