



GESTIG 1685 FOUNDED
GROOT CONSTANTIA
 — LANDGOED • ESTATE —

PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 www.grootconstantia.co.za
 Reg No. 1993/003391/08

CABERNET SAUVIGNON



GRAPES	100% Cabernet Sauvignon
VINTAGE	2012
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 blocks that is south and south east facing and is between 54m to 102m above sea level.
DATE OF HARVEST	March to April
FERMENTATION METHOD	The grapes were harvested at 25°Balling and fermented in stainless steel tanks.
MATURATION METHOD	The wine matured for 13 months in 225ltr French oak barrels, of which 55% were new and the balance made up of 2 nd and 3 rd fill barrels.
PRODUCT DESCRIPTION	Ripe black fruit, cassis, blueberries and cherries typify the nose. Careful use of oak has resulted in subtle cedar wood and cigar box characters. The black fruit follows on the palate while tight tannins promise good maturation potential. This Cabernet Sauvignon will definitely benefit from some ageing.
SERVING SUGGESTION	Thin slices of rare roast sirloin in a red wine sauce, or a Beef espetada.
SERVING TEMPERATURE	17°C
SPECIFICATIONS	Alcohol content: 14,53%; Total acidity: 5,9 g/l; pH: 3,52; Residual sugar: 2,7 g/l; Extract: 31,3 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)