

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

GRAND CONSTANCE

VINTAGE

2007

ORIGIN

Western Cape, Constantia

CLIMATE

Mediterranean. Breezes from the Atlantic Ocean cool the temperature in the vineyards during the hot summer days. Average rainfall of 1100mm per annum.

SOIL TYPE

Cartref, Longlands, Kroonstad

VINIFICATION

Patience is a virtue when producing a wine with nectar so sweet. The semi-dried Muscat d'Frontignan bunches were harvested towards the end of March. Fermentation started on the skins to extract maximum flavour and aromas and was completed in 2nd and 3rd fill French oak. After fermentation the wines were racked and put back into the barrels to mature for another 19 months.

PRODUCT DESCRIPTION

Typical Muscat characteristics are enhanced by nuances of walnuts, baked raisins, apricots and honey. A well structured acidity balances out the sweetness perfectly. This wine has amazing ageing potential but can be enjoyed young as well.

SERVING SUGGESTION

Served chilled (12°C) after a meal, with creamy cheeses and rich patés.

WINEMAKER

Boela Gerber

ASSISTANT WINEMAKER

Michelle Rhodes

ANALYSIS

Alcohol : 13.49 % T.A : 7.9 g/e pH : 3.99 R.S : 184.3 g/e