



GROOT CONSTANTIA
— LANDGOED • ESTATE —

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Reg No. 1993/003391/08

GRAND CONSTANCIE



GRAPES	100% Red and White Muscat de Frontignan
VINTAGE	2012
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 53, E 18 25 11
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Cartref, Longlands, Kroonstad
VITICULTURE	The wine comes from a block right next to the famous Manor House at 80m to 90m above sea level. The slope is south east facing with a yield of the Muscadel is 4.0 t/ha.
DATE OF HARVEST	End April
FERMENTATION METHOD	Patience is a virtue when producing a wine with nectar so sweet. The semi-sun dried Muscat d'Frontignan bunches was harvested from the beginning through to the end of April. Fermentation started on the skins to extract maximum flavour and aromas and was completed in 3 rd and 4 th fill French oak.
MATURATION METHOD	After fermentation the wines were racked and put back into the barrels to mature for another 26 months.
PRODUCT DESCRIPTION	The wine has an intense liquid amber colour. On the nose the wine has typical Muscat characteristics and is enhanced by nuances of pears, apricots, peaches, rose petals and nuts. A crisp acidity balances out the sweetness perfectly. This wine has amazing ageing potential but can also be enjoyed at a young age.
SERVING SUGGESTION	After a meal, with creamy cheeses and rich patés
SERVING TEMPERATURE	11°C
SPECIFICATIONS	Alcohol content: 12.10%; Total acidity: 6.6 g/l; pH: 3.95; Residual sugar: 139.4.2 g/l; Extract: 203.9 g/l
WINEMAKER	Boela Gerber
WINEMAKER	Daniel Keulder