



GESTIG 1685 FOUNDED  
**GROOT CONSTANTIA**  
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 Reg No. 1993/003391/08

## GOUVERNEURS SHIRAZ



GRAPES	100% Shiraz
VINTAGE	2009
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 41, E 18 25 26
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Clovelly and Glenrosa
VITICULTURE	This wine comes from a block that varies around 80m above sea level. The slopes are south to south east facing.
DATE OF HARVEST	Start April
FERMENTATION METHOD	The grapes were hand picked at 25° Balling and fermented in open tanks. Pump-overs were done every 4 hour at the first half of fermentation.
MATURATION METHOD	Post-fermentation maceration was done on certain blocks. The wines were matured for 14 months in 30% in New French Oak, 30% 2 <sup>nd</sup> fill and 40% 3 <sup>rd</sup> fill barrels.
PRODUCT DESCRIPTION	The Gouverneurs Shiraz is a very modern styled wine, packed with ripe fruit flavours of plums, black cherries and blackcurrant on the nose, followed by delicate spices, liquorice and oak flavours on the palate. This wine was made to be consumed in five to ten years and to preserve the fine quality and complexity, it was subjected to minimum stabilisation and filtration.
SERVING SUGGESTION	Slow roasted lamb shanks, herb crusted rack of lamb or char grilled ostrich fillet with balsamic reduction and sweet onion relish.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.88%; Total acidity: 5.60 g/l; pH: 3.62; Residual sugar: 2.1 g/l; Extract: 30.5 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, C Lin, T A Maphoto, J van Niekerk, A J van Velden, A W Eksteen (Secretary)