



GROOT CONSTANTIA
— LANDGOED • ESTATE —

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

SAUVIGNON BLANC



GRAPES	88.5% Sauvignon blanc, 11.5% Semillon
VINTAGE	2025
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 43, E 18 24 42
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean, with an average maximum temperature in summer of 26°C, and an average night-time low in winter of 8°C. The long-term average rainfall is 1100mm per year.
SOIL TYPE	The grapes are from vineyards that vary between 100m to 240m above sea level. All the slopes are south to southeast facing. Both the Sauvignon blanc and Semillon yields an average of 6 t/ha. The soil types vary from deep red clay soil to red-brown loamy soil, both from granitic origin.
VITICULTURE	Vineyards are trained on vertical shoot position trellis systems. Vineyard actions like pruning, canopy management and harvesting are done by hand. Pest control is done biologically, and soil health and weed control are managed by a selected mix of winter cover crop.
DATE OF HARVEST	Start of February till early March
WINEMAKING	Grapes are hand picked early in the morning to retain freshness and fruit flavours. They are crushed and destemmed into the press and left till the next morning to press, giving the juice extended skin contact to increase its phenolic complexity and enhance its aromatic intensity. Once pressed, the juice is settled and fermented in stainless steel tanks. After fermentation, the wine is left on the lees for six months before being racked, fined and stabilized in preparation for bottling.
PRODUCT DESCRIPTION	This vibrant Sauvignon Blanc bursts with tropical fruit aromas of guava and citrus, translating seamlessly to the palate with bright lemon and lime notes. Well-structured and full-bodied, it offers depth and complexity, finishing with a crisp acidity and satisfying lingering after taste.
ANALYSIS	Alcohol content: 14,03%; Total acidity: 5.9g/l; pH: 3.41; Residual sugar: 2.5 g/l; Extract: 22.1g/l
WINEMAKER	Daniel Keulder
ASST. WINEMAKER	Shannon Jacobs

DIRECTORS: Dr E A Messina (chairperson), S M Lehmann (vice chairperson), M E Africa, H M J du Preez,
E N Gillman, T A Maphoto, M J Mbatha, M M Mokhorro, R H Omar, B L Pillay, P B Retief.
CHIEF EXECUTIVE OFFICER: J Naude COMPANY SECRETARY: A W Eksteen

GROOT CONSTANTIA TRUST NPC (RF)
REGISTRATION NUMBER 1993/003391/08