



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

GOUVERNEURS RESERVE



GRAPES	Cabernet Sauvignon 64%, Cabernet Franc 17%, Merlot 11%, Petit Verdot 8%
VINTAGE	2016
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 56, E 18 25 26
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa soil with good water retention, Cartref and Hutton
VITICULTURE	This wine comes from various blocks that vary between 70m and 120m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Late March to mid-April
FERMENTATION METHOD	The grapes earmarked for this blend were treated with special care in the cellar. The grapes were picked at 24 - 25°Balling. During the fermentation the wine is pumped over 4 times a day and after fermentation extended maceration for about 4 weeks.
MATURATION METHOD	The wine was matured for 14 months in 73% new, 9% 2 nd fill and 18% third fill 225 L French oak barrels.
PRODUCT DESCRIPTION	Our flagship red blend shows beautiful complexity on the nose. Blackcurrant, blueberries and graphite flavours are supported by cinnamon and vanilla on the nose. The black fruit and sweet spice follows on the palate, and a firm tannin structure promises good ageing potential.
SERVING SUGGESTION	Braised Lamb Shoulder with Fennel and Orange or Chipotle Grilled Filet Mignon in Mango Salsa with 4 Cheese Risotto.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.2%; Total acidity: 5.8 g/l; pH: 3.59; Residual sugar: 3.2 g/l; Extract: 37.1 g/l
WINEMAKER	Boela Gerber
ASST WINEMAKER	Rudolph Steenkamp

Safra 2016. Vinícola Groot Constantia em 03/10/2019, Constantia/ZA.