

Groot Constantia Semillon/Sauvignon Blanc 2005

Swiss International Air Lines Wine Awards 2006 â€” Bronze

Veritas 2005 - Gold

Swiss International Airlines Wine Awards 2005 - Bronze

Wine 500 Club Spring Selection 2005 - Top Winner out of 20 white blends

Michelangelo Wine Awards 2005 - Silver

It has a fruitiness and firm acidity, which adds to an extended aftertaste and dry finish. A crisp dry wine aimed to please the palate. A well-balanced wine to be enjoyed with seafood.

Summer salad, Smoked chicken breast, orange & avocado. Roast chicken & garlic crushed potatoes.

variety : Semillon | 60% Semillon, 40% Sauvignon Blanc

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Coastal

analysis : alc : 13.51 % vol rs : 1.3 g/l pH : 3.2 ta : 5.7 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle

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in the vineyard : Climate: Mediterranean - Wonderful cool breezes coming from the Atlantic Ocean. With an average rainfall of 1100mm per annum.

Soil: Glenrosa, Avalon and Hutton

about the harvest: Two different varietals, Semillon and Sauvignon Blanc, grown picked and vinified separately, were used for this traditional white blend. Grapes were picked February and March at approximately 23Â° Balling.

in the cellar : The final product was blended after fermentation.

