

Groot Constantia Semillon/Sauvignon Blanc 2006

SAA - Business Class 2007

2007 Swiss International Air Lines Wine Awards â€” Seal of Approval

Sante Classic Wine Trophy 2006 - Gold Medal

Veritas 2006 - Gold

A blend of 60% Semillon and 40% Sauvignon Blanc, oozes tropical fruit and fresh lime flavours on the nose.

Summer salad, smoked chicken breast, orange and avocado. Roast chicken and crushed garlic potatoes.

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

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Coastal

analysis : alc : 13.32 % vol rs : 2.2 g/l pH : 3.35 ta : 6.1 g/l

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

pack : Bottle

SAA - Business Class 2007

2007 Swiss International Air Lines Wine Awards â€” Seal of Approval

Sante Classic Wine Trophy 2006 - Gold Medal

Veritas 2006 - Gold

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.

