

Groot Constantia Sauvignon Blanc 1999

Bone dry, with a full, rich green fig character and subtle tropical fruit undertones.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Groot Constantia Estate

winemaker : Bob de Villiers

wine of origin : Coastal

analysis : alc : 12.19 % vol rs : 2.1 g/l pH : 3.44 ta : 6.4 g/l

type : White

ageing : 2 to 3 years.

in the cellar : A full rounded Sauvignon Blanc made from well ripened grapes. The grapes were harvested from a vineyard block situated 200m above sea level. Reductive wine making techniques were used after the grapes were harvested in February 1999. Skin contact was extended to 12 hours. Fermentation took place at $\pm 14^{\circ}\text{C}$. No barrel fermentation or Malo-lactic fermentation introduced.

