

Groot Constantia Gouverneurs Reserve 2012

The wine has a pale straw colour with a lime tint. Flavours of tropical fruits, gooseberries and lime flavours, with hints of orange blossoms and almond. Ripe summer fruit and mineral flavours combine with a citrus acidity on the aftertaste.

Oysters seasoned with black pepper and lemon juice. Fish grilled with a lemon butter basting, steamed asparagus with Hollandaise sauce.

variety: Semillon | 75% Semillon, 25% Sauvignon Blanc winery: Groot Constantia Estate (founded 1685)

winemaker: Boela Gerber wine of origin: Constantia

analysis: alc: 13.39 % vol rs: 2.4 g/l pH: 3.31 ta: 5.2 g/l type: White style: Dry body: Full taste: Fruity wooded

pack: Bottle size: 750ml closure: Cork

Veritas 2007 - Bronze

2007 Swiss International Air Lines Wine Awards – Gold Award

in the vineyard:

Climate: Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.

Soil type: Westleigh and Avalon

Viticulture: This wine comes mostly from one block of Semillon that is 45 to 50m above sea level. The slopes are south to south east facing.

about the harvest: The grapes were hand picked on 15 March.

in the cellar: The grapes were then vinified separately in 38% new oak and 62% second and third fill French oak barrels. The wine matured on its lees for 9 months before bottling. Stirring of the lees during maturation added richness to the wine's palate.



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