

## 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

**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 â€” 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.

