

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 "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.

