

## Groot Constantia Gouverneurs Reserve Red 2011

The wine has a deep ruby colour. It shows an abundance of ripe dark fruit on the nose, like blackberries and ripe cherries, backed by careful use of French oak barrels. Time in the glass also reveals undertones of fresh red fruit. The ripe black fruit follows on the palate, supported by firm yet fine tannin that promise good maturation potential.

Roast leg of Springbok studded with bacon, or rare roast beef with a wedge of Yorkshire pudding. Serve at 18°C

**variety :** Cabernet Franc | Cabernet franc 54%, Merlot 36%, Cabernet Sauvignon 10%

**winery :** Groot Constantia Estate

**winemaker :** Boela Gerber

**wine of origin :** Constantia

**analysis :** alc : 14.05 % vol rs : 2.4 g/l pH : 3.54 ta : 5.4 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

**pack :** Bottle **size :** 0 **closure :** Cork

Veritas 2006 - Bronze

Swiss International Air Lines Wine Awards 2006 "Seal of approval"

Sant'Antonio Classic Wine Trophy Winelands 2005 - Silver

**ageing :** This wine promises good maturity potential.

### **in the vineyard :**

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

Soil type: Glenrosa soil with good water retention, Cartref and Hutton

Viticulture: This wine comes from various blocks that vary between 70m and 120m above sea level. All the slopes are south to south east facing.

**about the harvest:** The grapes were picked at 24 - 25°Balling in mid-March to mid-April.

**in the cellar :** The grapes earmarked for this blend were treated with special care in the cellar. During the first half of fermentation the wine is pumped over every 4 hours. The wine was matured for 13 months in 76%, 13% 2nd and 11% older 225 L French oak barrels.

