

Groot Constantia Grand Constance 2011

Deep straw, nearly amber colour. This legendary sweet wine shows honey, apricot, pineapple and Turkish delight on the nose. The sweet dried fruit follows on the palate. The natural acidity balances the sweetness of the wine, leaving a very more-ish finish.

variety : Muscat de Frontignan | 100% Red and White Muscat de Frontignan

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Constantia

analysis : alc : 12.19 % vol rs : 161.2 g/l pH : 4.11 ta : 6.3 g/l

type : Dessert **style :** Sweet **body :** Medium **taste :** Fruity **wooded**

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

2007 Juliet Cullinan Wine Connoisseur's Awards - Second: Dessert Wine
2007 Decanter World Wine Awards "Bronze Medal"

in the vineyard :

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

Soil type: Cartref, Longlands, Kroonstad

Viticulture: The wine comes from a block right next to the famous Manor House at 80m to 90m above sea level. The slope is south east facing with a yield of the Muscadel is 9.0 t/ha.

about the harvest: The semi-sun dried Muscat d'Frontignan bunches was harvested at the start to middle of April.

in the cellar : Patience is a virtue when producing a wine with nectar so sweet. Fermentation started on the skins to extract maximum flavour and aromas and was completed in 3rd and 4th fill French oak. After fermentation the wines were racked and put back into the barrels to mature for another 24 months.

