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Groot Constantia Semillon/Sauvignon Blanc 2013

This blend has a beautiful pale straw colour and shows a lot of ripe and tropical fruit flavours like pineapple, sweet melon and ripe peach on the nose. There is a lot of ripe fruit on the palate and the wine has a beautiful long finish which makes it a great companion for a wide range of different styles of food.

Calamari tubes stuffed with mussels and shrimps. Seared tuna steak or smoked chicken salad. Serve at 7 - 10°C



variety : Semillon | 60% Semillon, 40% Sauvignon Blanc
winery : Groot Constantia Estate
winemaker : Boela Gerber
wine of origin :
analysis : **alc :** 13.66 % vol **rs :** 2.9 g/l **pH :** 3.30 **ta :** 5.7 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

Veritas 2007 - Silver
2007 Michelangelo International Wine Awards - Silver Medal

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

Soil: Hutton and Clovelly

Viticulture: This wine comes from various blocks that vary between 45m and 233m above sea level. All the slopes are south to south east facing.

about the harvest: Both varietals were hand picked early in the morning to retain the delicate fruit flavours.

in the cellar : A light pressing followed by cold fermentation in stainless steel to enhance the typical varietal characters. After fermentation the wine is left on the lees for three months before being racked, blended, fined and stabilized in preparation for bottling.