

Groot Constantia Sauvignon Blanc 2001

The wine is made in a reductive style which resulted in a magnificent array of tropical aromas, ranging from ripe fig, pineapple and hints of grassiness.

Serving suggestion: Grilled Cape Salmon, Calamari, Fresh smoked mussels.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.28 ta : 6.3 g/l

type : White

ageing : Further bottle maturation will compliment the style of the wine, but it can be enjoyed immediately.

in the vineyard : Climate: Mediterranean - Wonderful cool breezes coming from the Indian Ocean as well as the Atlantic Ocean. With an average rainfall of 1100 mm per annum. Although the weather this year was much cooler compared to last year.

Soil Type: Glenrosa and Hutton with good water retention, ranging from 160m above sea level to the highest being approximately 200 metres.

about the harvest: The grapes were harvested from the highest lying vineyards. Grapes were tasted daily to ensure that picking takes place at the peak of the development of varietals character. Relatively high sugar levels ranging from 22-24.5° Balling.

in the cellar : Skin contact for 8 hours, the wine is made in a reductive style to limit exposure to oxygen and the addition of ascorbic acid are among the attempts to draw out the elusive character of this wine.

