

Groot Constantia Semillon/Sauvignon Blanc 2014

Aromas of tropical fruits like granadilla, pineapple, spanspek, ripe mango and pears are balanced by hints of white pepper and mineral flavours on the nose. The tropical fruit flavours follow through on the palate with hints of lemon on the aftertaste. A fruity wine in its youth that will show a lot of complexity with a bit of bottle aging.

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 : 13.17 % vol rs : 1.4 g/l pH : 3.28 ta : 5.9 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **size :** 0 **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.

