

Groot Constantia Sauvignon Blanc 2014

The 2014 Sauvignon has a pale straw colour with a lime green rim. On the nose it shows an abundance of ripe summer fruit like passion fruit, sweet melon and white peach mixed with herbaceous and green pepper aromas. The sweet summer fruit gives richness to the palate, beautifully balanced by a crisp, fresh acidity.

Fresh mussels with garlic butter, tuna carpaccio drizzled with virgin olive oil. Grilled calamari in a lime and ginger marinade. Serve at 7 -10°C

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Constantia

analysis : alc : 13.39 % vol rs : 1.6 g/l pH : 3.27 ta : 5.7 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 type: Glenrosa and Hutton

Viticulture: This wine comes from various blocks that vary between 88m and 233m above sea level. All the slopes are south to south east facing. The Sauvignon blanc yield is an average of 6 t/ha.

about the harvest:

Grapes were hand picked early in the morning to retain the delicate fruit flavours.

Date of Harvest: Start February to mid March

in the cellar : After harvest, grapes go straight into the press and only the free run juice is used. The juice is settled until clear and cold fermented (12 – 14°C) in stainless steel to enhance the typical varietal characters. After fermentation, the wine is left on the lees for three months before being racked, fined and stabilized in preparation for bottling.

