

## Groot Constantia Gouverneurs Reserve 2012

A wine with a dense ruby colour. On the nose one finds ripe rich flavours like blackberry, black cherries and plums with hints of cigar box. These rich flavours follow through on the palate with hints of black pepper on the aftertaste. The firm yet fine tannins promise good maturation potential.

Roast leg of Springbok studded with bacon, or rare roast beef with a wedge of Yorkshire pudding.  
Serving temperature 18°C.

**variety :** Merlot | 44% Merlot, 32% Cabernet franc, 21% Cabernet Sauvignon, 3% Petit Verdot

**winery :** Groot Constantia Estate

**winemaker :** Boela Gerber

**wine of origin :**

**analysis :** alc : 13.88 % vol rs : 2.5 g/l pH : 3.57 ta : 5.4 g/l

**type :** Red

**pack :** 0 **size :** 0 **closure :** 0

**ageing :** The firm yet fine tannins promise good maturation potential.

**in the vineyard :** is wine comes from various blocks that vary between 70m and 120m above sea level. All the slopes are south to south east facing.

**about the harvest:** Harvest: Mid March to mid April

**in the cellar :** The grapes earmarked for this blend were treated with special care in the cellar. The grapes were picked at 24 - 25°Balling. During the first half of fermentation the wine is pumped over every 4 hours. The wine was matured for 13 months in 73% , 15% 2nd and 12% third fill 225 L French oak barrels.

