

Groot Constantia Chardonnay 2014

This full bodied wine shows a mineral, chalky character with some mandarin orange and butterscotch on the nose. The rich butterscotch follows on the palate with layers of citrus and toasted almonds, all beautifully held together by a crisp, fresh acidity

Dishes like eggs benedict, a steak béarnaise. Fine rich fish such as turbot, grilled veal chops with mushrooms, Late summer vegetables such as red peppers, corn, butternut squash and pumpkin.

variety : Chardonnay | 100% Chardonnay

winery : Groot Constantia Estate (founded 1685)

winemaker : Boela Gerber

wine of origin : Constantia

analysis : alc : 13.07 % vol rs : 1.7 g/l pH : 3.24 ta : 5.8 g/l

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

pack : Bottle size : 0 closure : Cork

in the vineyard : Mediterranean climate with cool breezes from the Atlantic Ocean.

Average rainfall of 1100mm per annum. The Chardonnay comes from two blocks that varies between 75m and 123m above sea level.

about the harvest: The grape were harvested end February.

in the cellar :

The wine was fermented and matured for 303 days in 43% new, 37% 2nd, 11% 3rd French oak barrels. The last 9% were fermented and matured in a stainless steel tank. The wine went through Malolactic fermentation in the barrels. Frequent stirring of the lees was done during the maturation period of 10 months to enhance the mouth feel.

Assistant Winemaker: Rudolph Steenkamp

