

Groot Constantia Semillon/Sauvignon Blanc 2015

It looks like: Packed under cork in Burgundy shaped bottle with the elegant Groot Constantia livery. In the glass it is a pale yellow straw colour with green flashes when held up to the light. It smells like: A generosity of fruit, ripe white fleshed peaches, grapefruit skin oil. It tastes like: From entry this wine is a total joy. Fabulous Sauvignon fruit, sweet limes, melon, mango. The Semillon gives it weight in the palate and a pleasant creamy-oiliness to the texture. Perfect food wine.

Calamari tubes stuffed with mussels and shrimps. Seared tuna steak or smoked chicken salad. Serve at 7 - 10°C

variety : Semillon | 91% Sauvignon Blanc, 9% Semillon

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: The grapes are picked early in the morning before the day's summer heat sets in. Vineyard Manager, Floricius Beukes, ensure they arrive in the cellar in perfect condition.

in the cellar : Boela Gerber, the much-awarded Groot Constantia Winemaker, vinifies the grapes separately for later blending. Fermentation takes place in stainless steel tanks after which the wine lies on its lees for 6 months slowly building up flavours, creaminess and a good mid palate in the final wine.

