

## Groot Constantia Weisser Riesling 2001

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**The South African Trophy Wine Show 2002 - Bronze**

Typical Weisser Riesling spicy flavours on the nose, with a hint of honey, pineapple and nut, adding complexity. The crisp acid is beautifully balanced with a touch of sugar. Excellent with spicy dishes. The botrytis character makes this wine different, but very special.

Serving suggestion: Marinated lamb and fruit kebabs. Thai dishes. Mexican dishes, whole-wheat crepes filled with prawn and avocado pear.

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**variety :** Weisser Riesling | Weisser Riesling

**winery :** Groot Constantia Estate

**winemaker :** Boela Gerber

**wine of origin :** Coastal

**analysis :** alc : 12.5 % vol    rs : 23.0 g/l    pH : 3.1    ta : 9.3 g/l

**type :** White

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**in the vineyard :** Climate: Mediterranean - Wonderful cool breezes coming from the Indian Ocean as well as the Atlantic Ocean. With an average rainfall of 1100 mm per annum. Although the weather this year was much cooler compared to last year.

Soil Type: Mainly Clovelly soil

**about the harvest:** Grapes were specially selected allowing for about 50% botrytis. Vineyards are situated at about 80m above sea level, the vines are all trellised.

