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Groot Constantia Gouverneurs Chardonnay Reserve 2001



Michelangelo International Wine Award 2002 - Silver
Complex wine with long lingering aftertaste which should be enjoyed with food. Deeply flavoured barrel fermented Chardonnay 100% malolactic with a rich toasty butterscotch texture and citrus flavours. Serving suggestion: Smoked Salmon, fresh Asparagus, Lobster or Duck a L'orange.

variety : Chardonnay | Chardonnay
winery : Groot Constantia Estate
winemaker : Boela Gerber
wine of origin : Coastal
analysis : **alc :** 14.59 % vol **rs :** 2.5 g/l **pH :** 3.54 **ta :** 5.3 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: Cartreff, Longlands and Hutton
The grapes came from a high lying vineyard, approximately 150 metres above sea level.

about the harvest: Full style Chardonnay picked between 25 and 26Â° Balling.

in the cellar : Matured in New French Oak 225 Litre Barrels for 10 months.