

Groot Constantia Gouverneurs Reserve 1990

A Cabernet Sauvignon (71%) blended with Cabernet Franc (10%) and Merlot (11%). It is an elegant wine with a berry nose and complexity of flavour well interwoven with good character. A wine with a delicious mixture of fruit, wood, pepper and grassiness. The palate is velvety and already soft. Definitely the finest Claret types ever made in the Cape. The best wines of the vintage were selected after wood maturation and blended to produce this flagship of the estate.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Cabernet Franc, Merlot

winery : Groot Constantia Estate

winemaker : Bob de Villiers

wine of origin : Coastal

analysis : alc : 12.66 % vol rs : 2.1 g/l pH : 3.63 ta : 6.8 g/l

type : Red

First released in 1986 and since then it has received numerous Double Gold or Gold Veritas Awards. An outstanding wine in its Class.

ageing : It promises superb bottle maturation.

in the vineyard : The grapes came from old clone vines on the southeastern and warmer northern slopes of Glenrosa soil.

in the cellar : Matured in 500 litre French Oak Barrels. 95% new French Oak. 5% second fill oak. The grapes earmarked for this blend were treated with special care in the cellar and after fermentation and a short period of maceration only racked and egg white finings followed malolactic fermentation. The winemaker decided after this process that the wines earmarked for this special blend were indeed the best candidates from the 1990 vintage.