

Groot Constantia Gouverneurs Reserve 1999

It is an elegant wine with a rich tapestry of flavours, and well interwoven with wood character, giving a good concentration of red strawberry scented fruit with nutty peppery flavours. Red meat dishes: Beef roast, Rack of Lamb and Venison.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Pinotage

winery : Groot Constantia Estate

winemaker : Bob de Villiers

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 2.0 g/l pH : 3.65 ta : 6.5 g/l

type : Red

Veritas Silver Award

Wine of the Month 1st out of 51 wines.

ageing : Further maturation will ensure this wine to develop with great concentration.

in the vineyard : Groot Constantia is situated on the Cape Peninsula overlooking False Bay. The vineyards are tucked in the steep valley on the Eastern side of Table Mountain. The area is blessed with a maritime climate due to the oceans on both sides and an annual average rainfall of 1100 mm.

Glenrosa soil with good water retention, and Longkloof mainly on the lower and slight middle areas of the farm. Glenrosa very suitable for grape growing. The shallow shale ground is often rich in salt.

Grapes come from selected vineyards. The Estate's objective is to use the very best of the red varieties in a particular vintage for the Gouverneurs Reserve. Canopy management depends on the cultivars eg. Cabernet Sauvignon "varies on position. With Cabernet we do 7-9 tons per hectre.

in the cellar : Extended maturation on the skins 7-9 days. Matured for 14 months all new French Oak, 300 litre barrels. Medium Toasted. The best grape varieties are then selected especially for the Gouverneurs, it could be a Bordeaux style blend or in this vintage we have Cabernet Sauvignon, Merlot and Pinotage.

The flagship red wine of the Estate, the first Gouverneurs Reserve wine was made in 1986 and launched in July 1990, it was to honour Simon van der Stel who was Governor of the Cape. The blend consists of three grape cultivars. Cabernet Sauvignon 56%, Merlot 31%, Pinotage 13%. The estate's objective is to use the very best red cultivars of a particular vintage for the Gouverneurs Reserve. Extended maturation on the skins 7-9 days. Matured for 14 months all new French Oak, 300 litre barrels. Medium Toasted.