

Groot Constantia Cabernet Sauvignon 2001

Veritas 2003 - Bronze

Full bodied wine with loads of ripe dark berry fruits, classical with elegant tannin, cassis and cedar tones on the palate. Different clones of Cabernet Sauvignon. Good tannin structure and ageing potential. This wine has not been stabilized or filtered.

Serving suggestions: Fillet Steak with green peppercorn sauce. Rosemary-scented roast lamb. Eisbein or roasted Mediterranean vegetables and butternut.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Groot Constantia Estate

winemaker : Boela Gerber

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.70 ta : 5.6 g/l

type : Red

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ageing : It is ready for immediate consumption, but has excellent maturation potential.

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: Cartref and Westleigh.

about the harvest: The grapes were harvested middle of March picked at 25-26° Balling.

in the cellar : Some of the grapes were in roto tanks for 10 days, skin contact, went through malolactic fermentation. Matured in new 225 litre French Oak barrels of which 80% new and the balance 2nd and 3rd fill, for a period of 13 months.

