



PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 www.grootconstantia.co.za
Reg No. 1993/003391/08

CHARDONNAY



GRAPES	100% Chardonnay
VINTAGE	2018
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 41, E 18 25 48
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Clovelly
VITICULTURE	The Chardonnay comes from two blocks that varies between 75m and 123m above sea level.
DATE OF HARVEST	Mid- February
FERMENTATION METHOD	The wine was fermented and matured for 317 days in 35% new, 40% 2 nd , 11% 3 rd and 14% 4 th fill French oak barrels.
MATURATION METHOD	Some barrels went through Malolactic fermentation. Frequent rolling of the barrels helped blend the lees during the maturation period of 10 months to enhance the mouth feel. Spontaneous fermentation was used on 20% of the blend.
PRODUCT DESCRIPTION	The 2018 Chardonnay shows lemon and toasted almonds on the nose, with hints of vanilla and orange blossom. The palate shows great complexity with citrus and caramel flavours and a long, creamy finish.
SERVING SUGGESTION	Braaied crayfish with roasted garlic and parsley butter or Roast Chicken with Tangerines.
SERVING TEMPERATURE	9°C
SPECIFICATIONS	Alcohol content: 13.25%; Total acidity: 6.0 g/l; pH: 3.25; Residual sugar: 1.6 g/l; Extract: 19.50 g/l
WINEMAKER	Boela Gerber
ASST. WINEMAKER	Rudolph Steenkamp

Safrá 2018. Vinícola Groot Constantia em 03/10/2019, Constantia/ZA.