The last few years of his life were a different story. His sons, Willem Adriaan and Jan, were granted over 2000 hectares by the Cape for their extraordinary services. They were also given a free burgher status. In 1705, Willem Adriaan was due to leave for Mauritius to become governor. Shortly before his departure, he had obtained the results, he put forward the request for his son, Pieter, to be called Constantia.

Guy had never been to the Cape. He was not only the Governor of the Cape but the Commander-in-Chief of the Company's Mediterranean Fleet. In 1704, he was sent on a secret mission to the Cape to look for a suitable site for a new wine farm. The mission was successful, and Constantia was the result. However, the success of Constantia was not so easy. The Company had invested a lot of money in the project, and it was not easy to get the results they hoped for. The wine was not up to the standards they wanted, and the vineyard was not as productive as expected.

Guy was determined to make Constantia a success. He worked tirelessly to ensure that the wine was of the highest quality. He used the best French grape varieties and hired the best French wine-makers. He also introduced new techniques to improve the quality of the wine. The result was a wine that was not only of the highest quality but also very popular in Europe.

The success of Constantia was due to Guy's determination and hard work. He was a skilled and experienced wine-maker, and his knowledge of the vineyards and the climate was invaluable. He was also a good judge of character and knew how to choose the best people to work on the wine farm. He was a man of vision and foresight, and he understood the importance of quality in the wine industry. His success at Constantia was a testament to his dedication and hard work.

The last few years of his life were a different story. His sons, Willem Adriaan and Jan, were granted over 2000 hectares by the Cape for their extraordinary services. They were also given a free burgher status. In 1705, Willem Adriaan was due to leave for Mauritius to become governor. Shortly before his departure, he had obtained the results, he put forward the request for his son, Pieter, to be called Constantia.
Historical Context

The historic manor house was built in 1790. The main shoots of young vines are filled in a year after grafting. Grapes are harvested and kept in the cold cellar until they are ready for pressing and bottling.

July

The spring fertilization is done for reasons of proportion. Trellised vines need pegs to form a straight line. The second ploughing is done.

August

The main shoots of young vines are filled in a year after grafting. Grapes are harvested and kept in the cold cellar until they are ready for pressing and bottling.

September

The harvest is virtually complete. Preparation for winter is done as possible, to the point of allowing the grapes to shrivel, making the juice desirable insects.

October

The harvested grapes are squashed in the basket press, the must is then allowed to sit at the farm in the same year quest to study and find solutions to fungal matters. The final nail in the coffin, to end the golden year of the emancipation of the slaves, 1834 was to give the Cape farmers a reprieve. 1834 was the year of the emancipation of the slaves. 1834 was the year of the emancipation of the slaves.

November

The grapes are harvested and kept in the cold cellar until they are ready for pressing and bottling. The wine tasting: 09h00 – 17h30 (sales until 18h00).

December

The harvest is virtually complete. Preparation for winter is done as possible, to the point of allowing the grapes to shrivel, making the juice desirable insects.

January

The grapes are harvested and kept in the cold cellar until they are ready for pressing and bottling. The wine tasting: 09h00 – 17h30 (sales until 18h00).

February

The spring fertilization is done for reasons of proportion. Trellised vines need pegs to form a straight line. The second ploughing is done.

March

The main shoots of young vines are filled in a year after grafting. Grapes are harvested and kept in the cold cellar until they are ready for pressing and bottling.

April

The harvest is virtually complete. Preparation for winter is done as possible, to the point of allowing the grapes to shrivel, making the juice desirable insects.

May

The grapes are harvested and kept in the cold cellar until they are ready for pressing and bottling. The wine tasting: 09h00 – 17h30 (sales until 18h00).

June

The spring fertilization is done for reasons of proportion. Trellised vines need pegs to form a straight line. The second ploughing is done.