



Buitenverwachting

Est. 1796

Blanc de Noir 2016

Grape variety:	Cabernet Sauvignon, Cabernet Franc and Merlot
Location:	Constantia
Soil type:	Clovelly, Tukulu (dark)
Harvest date:	early March 2016
Vinification:	Approx. 10% juice was drawn off from all red cultivars before fermentation. The juices were treated as most of the white cultivars. Inoculation was initiated with white wine yeasts, while fermentation Latest about 21 days at 16 Cel.
Bottling date:	July 2016
Alcohol:	13.41 %
Res. Sugar:	3.5 g/l
Total acidity:	5.8 g/l
pH:	3.22
Total SO ₂ :	120 ppm
Comments:	An attractive salmon pink colour. This blend of noble red varieties offers a combination of fresh strawberry characters with aromatic peach like flavours.
Food Match:	Sea food and any Mediterranean dishes

