



# Buitenverwachting

Est. 1796

## Blanc de Noir 2018

Grape variety:	Cabernet Sauvignon 30%, Cabernet Franc 23% and Merlot 47%
Location:	Constantia
Soil type:	Clovelly, Tukulu (dark)
Harvest date:	early March 2018
Vinification:	A combination of Whole-Bunch-Pressing and juice of the skins. Slow cool Fermentation
Bottling date:	26 <sup>th</sup> July 2018
Alcohol:	13.28%
Res. Sugar:	10 g/l
Total acidity:	6.7 g/l
pH:	3.0
Total SO <sub>2</sub> :	115 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

