



Blanc de Noir 2019

Grape variety:	Cabernet Sauvignon, Cabernet Franc and Merlot
Location:	Constantia
Soil type:	Clovelly, Tukulu (dark)
Harvest date:	early March 2019
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:	24 th June 2019
Alcohol:	13.90 %
Res. Sugar:	5,2 g/l
Total acidity:	6.7 g/l
pH:	3.13
Total SO ₂ :	124 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

