



GESTIG 1685 FOUNDED  
**GROOT CONSTANTIA**  
— LANDGOED • ESTATE —

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

## **BLANC DE NOIR**



GRAPES	60% Merlot and 40% Cabernet Sauvignon
VINTAGE	2016
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 50, E 18 25 20
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa and Hutton
VITICULTURE	This wine comes from various blocks that vary between 48m and 148m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Mid-January till late March.
FERMENTATION METHOD	The Merlot and Cabernet Sauvignon grapes were picked between 20 - 23 <sup>0</sup> balling and cold fermented at 12 <sup>0</sup> – 15 <sup>0</sup> Celsius in stainless steel tanks.
MATURATION METHOD	After fermentation the wine is left on the lees for two months before being racked, fined and stabilized in preparation for bottling.
PRODUCT DESCRIPTION	The blend is made up of 62% Merlot and 38% Cabernet Sauvignon. It has a coral pink colour with loads of strawberry, raspberry and candy floss flavours on the nose. The palate show flavours of red berries and a slight raspberry tart finish. The acid is fresh and intergraded, leaving a long and clean finish.
SERVING SUGGESTION	Light salads, light pasta and rice dishes, especially with seafood.
SERVING TEMPERATURE	7 - 10°C
SPECIFICATIONS	Alcohol content: 12.5%; Total acidity: 5.5 g/l; pH: 3.39; Residual sugar: 2 g/l; Extract: 20.3 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp