



## **BLANC DE NOIR**

GRAPES	55% Merlot and 45% Cabernet Sauvignon
VINTAGE	2017
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>o</sup> balling and cold fermented at 12 <sup>o</sup> – 15 <sup>o</sup> Celsius in stainless steel tanks.
MATURATION METHOD	After fermentation the wine is left on the lees for one and a half months before being racked, fined and stabilized in preparation for bottling.
PRODUCT DESCRIPTION	Minimum contact with the grape skins ensures this Blanc de Noir, made from Merlot and Cabernet Sauvignon, has a delicate salmon colour. The wine shows fresh summer fruit like honeydew melon and guava on the nose, as well as strawberry and black currant. The palate is delicate and elegant, the melon flavours balanced by a fresh acidity.
SERVING SUGGESTION	Light salads, light pasta and rice dishes, especially with seafood.
SERVING TEMPERATURE	7 - 14°C
SPECIFICATIONS	Alcohol content: 12.44%; Total acidity: 6.4 g/l; pH: 3.8; Residual sugar: 1.1 g/l; Extract: 20.2 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp