



CONSTANTIA UITSIG

Constantia 2017



TASTING NOTES

This quintessential cool-climate red blend reveals complex aromas of cigar box, plums and herbs that follow through on the palate. A finely balanced wine, with ripe tannins and a fresh, pleasantly persistent finish.

VINIFICATION

Grapes are hand harvested in the cool of the morning and fermented on the skins. After pressing, the wine is racked to 225 litre French oak barrels of which 60% are new. The wine spends a total of 15 months in barrel.

TECHNICAL DETAILS

Annual Production: 875 Cases

Alcohol: 14.54 %

pH: 3.57

Total Acid: 5.8 g/l

Residual Sugar: 1.4 g/l

Total extract: 28.9 g/l