



# CONSTANTIA UITSIG

## Constantia 2016



### Tasting notes

Our medium bodied Bordeaux blend with aromas of cherry and black currant is accentuated with hints of spice, dark chocolate and coffee.

### 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 70% are new. The wine spends a total of 15 months in barrels.

### Technical details

14 Vol%  
1.6 g/l Residual sugar  
5.7 g/l Total acidity  
3.54 pH