

# By The Waters African Trade

## High Constantia

### MERLOT 2016



100% STONE & STEEL



**ALCOHOL  
CONTENT**

13.5 % Vol.



**VINEYARDS  
& SOIL**

Merlot grapes were harvested by hand from a single vineyard, South East facing slope, during March 2012 at 24.° balling. Fermentation was done in small open stainless-steel tanks between 20°C - 26°C for 8 days. Pump overs for all cultivars were done every four hours up to 10° balling to ensure optimum extraction of colour and tannins.

The wine was pressed in a small 2-ton bag press between 60 – 65%, pumped into settling tanks and after two weeks racked into new and second fill French Oak barrels, where it underwent malo-lactic fermentation. The wine was racked twice and left to mature in wood for a total of 21 months.



**DESCRIPTION**

The best Merlot ever produced at High Constantia; this is landmark material. This 100% Merlot possesses a gorgeous deep, dark ruby hue. Extraverted aromas of dark sweet plum, cocoa powder, and fig bound from the glass. On the palate, the wine delivers a wave of forward black fruit, dark spice, and chocolate toasted coconut. Delicious now, but patience will be rewarded if the wine is aged for another three to five years, as is always the case. Possessing a well-defined frame, focus, and balance, this wine is impressive now and will gain richness and fullness over the next decade.



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## High Constantia

### CLOS ANDRE - 2018



100% STONE & STEEL



**ALCOHOL  
CONTENT**

12.5 % Vol.



**VINEYARDS  
& SOIL**

The selected grapes were harvested by hand starting at 18° balling. Whole bunches cooled to 1 degree Celsius before being pressed in a small 1-ton horizontal Wilmes bag press to 40% or 400 liters of pressed juice per ton. Fermentation at 14°C for 14 to 20 days followed by malo-lactic fermentation in stainless steel tanks. Base wine was bottled in the second quarter of 2018 to undergo secondary bottle fermentation thereafter. The first bottles in the batch were riddled and disgorged by hand in July 2021. The riddling process is done in the traditional way that is by turning the bottle a quarter of a turn once a day for two months until all the sediment is riddled into the neck of the bottle.



**DESCRIPTION**

Made from first-run juice only resulting in a full-bodied MCC of great class. Only the very best grapes have been picked, all rotten grapes or grapes of doubt are excluded in the 15kg picking boxes. Grapes picked are from rich, ripe fruit and texture. Delightful pale gold in colour, the mousse is light and persistent. Complex and elegant with a lingering fresh finish. This wine is rated amongst the top sparkling producers in the world.



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## High Constantia

### CABERNET FRANC 2015



100% STONE & STEEL



**ALCOHOL  
CONTENT**

13.5 % Vol.



**VINEYARDS  
& SOIL**

The grapes were harvested by hand in March 2015 at 24 ° balling. The grapes were gently crushed, and cold soaked for five days before the indigenous yeasts from the vineyards and surrounds allowed fermentation to complete over the next 12 days. Fermentation was in small open top stainless-steel tanks at 25°C. Pumpovers and punch downs are done every four hours up to 10° balling to ensure optimum extraction of colour and tannins. The wine was pressed in a small 2-ton bag press to 65% and thereafter pumped into settling tanks. After four weeks it was racked into new and second and third fill 300 litre French Oak barrels where it underwent malolactic fermentation.



**DESCRIPTION**

Medium red-ruby color due to the cool climate Constantia experiences. A very consistent wine in character, the single vineyard offers the savoury herbaceous character of Cabernet Franc each year. Complex nose melds earthiness, leather, wild herbs (fynbos). Sweet, high-toned flavors of blueberry and black raspberry, with a peppery element that does not cross over into greenness. Finishes with ripe tannins and very good length. Yet there's tremendous depth, and the exquisite tension between fruit, acidity, tannins and wood is as intricate as a Cirque du Soleil trapeze act.



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## High Constantia

### SAUVIGNON BLANC 2020



100% STONE & STEEL



**ALCOHOL  
CONTENT**

12 % Vol.



**VINEYARDS  
& SOIL**

Sauvignon Blanc grapes were hand-picked from the Cielo nel Capo vineyards, 244 meters above sea level, in the Constantia Valley at the end of February 2020 at 22.0° balling. Whole bunches cooled to 3 degrees Celsius before being pressed in a small 1 ton bag press to 60% or 600 litres of pressed juice per ton. Fermentation at 14°C for 14 to 20 days in a stainless-steel tank and finished fermenting in a French Acacia, 300 and 500L, and 300L and 400L French Oak barrels.

The different barrels are blended together, namely the 300L and 400L French Oak, the 300 L French Acacia and the 500L French Acacia.



**DESCRIPTION**

Cielo nel Capo – Heaven in the Cape. After the perfectly ripe fruit is handpicked, fermentation occurs in stainless steel and is then aged in 500L and 300L French Acacia and 300L and 400L French Oak barrels where the wine is then sur lie aged for 18 months.

Beautifully balanced, it offers tropical flavors of pineapple, melon and lime with a warming pear note and edgy minerality at the back of the palate. The wine finishes long, lingering with citrus, mineral and just a hint of toast. Try it with delicate seafood dishes like poached lobster or prawns, white fish with a citrus butter or seared scallops.



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## High Constantia

### SEBASTIAAN 2009



100% STONE & STEEL



**ALCOHOL  
CONTENT**

13.5 % Vol.



**VINEYARDS  
& SOIL**

Cabernet Sauvignon grapes were harvested by hand from a single vineyard, Southeast facing slope, during early April 2009 at 24.5° balling. Fermentation was done in small open stainless-steel tanks between 20°C - 26°C for 9 days. Cabernet Franc grapes were also harvested by hand from a single vineyard on 24 March 2009 at 24° balling. Merlot, was picked during March 2009 at 24° balling. Fermentation was done in small open stainless steel tanks between 24°C - 26°C for 10 days. Pumpovers for all cultivars were done every four hours up to 10° balling to ensure optimum extraction of colour and tannins.



**DESCRIPTION**

Cabernet Franc lends itself superbly to the ageing potential of this wine, the freshness of this particular vintage, the gentle spiciness that is starting to show on the nose and pallet. All the previous vintages that have been Cabernet Franc dominated have resulted in superb long term Right Bank styled wines. The 2009 reveals good, sweet tannin, cedar and dark fruit, a nice, soft underbelly, medium bodied, and outstanding concentration and purity. A wine of ample structure that fills the mouth with concentrated fruit and berry sensations. The wine was awarded the Best Cabernet Franc based Bordeaux Blend in South Africa.



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## High Constantia

### SAUVIGNON BLANC 2020



100% STONE & STEEL



**ALCOHOL  
CONTENT**

12.8 % Vol.



**VINEYARDS  
& SOIL**

Sauvignon Blanc grapes were harvested by hand from a single vineyard, Northeast facing slope, during March 2020 at 23.5° - 25° balling. Whole bunches cooled to 10 degrees Celsius before being pressed in a small 1-ton bag press to 60% or 600 litres of pressed juice per ton. Fermentation at 14°C for 14 to 20 days in stainless steel tanks.

Enticing aromas of grassy, lemony, gooseberry aromas with a faint hint of mineral fill the nose. Very pale green, bright; grassy, somewhat rich flavors; slightly tart, crisp balance; long finish Zesty flavors of lemon followed by a pleasing flinty minerality from our Tukulu, Hutton soil. A lively and full-bodied Sauvignon Blanc that will pair well with your favourite dishes!



**DESCRIPTION**

Produced from a small vineyard on the slopes of Vlakkenburg, Constantia. After the perfectly ripe fruit is handpicked, fermentation occurs in a 5000-litre stainless steel tank where the wine is then sur lie aged for 8 months.

