



Constantia HILL Red

2018

Twice a year, Leo HILLINGER travels to South Africa where, together with Alexander Waibel and winemaker Justin Van Wyk, he vinifies the Constantia HILL red and white wines.

The unusual composition of Petit Verdot, Malbec, Merlot and Cabernet Sauvignon gives the Constantia HILL red not only an intense, dark purple hue, surrounded by a narrow purple rim, but also contributes to its intense nose of black currants, ripe peppers, blackberries and blueberries, while blending in aromas of stinging nettle and dried fruits. On the palate, the wine unfolds a dry, juicy and supportive acidity, securely framing its solid body. Notes of bell pepper and berry reappear on the palate with ripe vanilla and a delicate roasted aroma. The wine once again demonstrates its greatness in the vigorous, powerful, full-bodied and long finish.

Constantia HILL red is registered in South Africa as a 'Wine of Origin', which classifies it as a wine of protected provenance.

42% Petit Verdot, 27% Merlot, 17% Malbec, 14% Cabernet Sauvignon

TRENDY

DETAILS



VINIFICATION: dry, fermentation in stainless steel tank



ALCOHOL: 14.5%

SERVING TEMPERATURE: 13°C

DRINKING TEMPERATURE: 13 to 15°C

ACIDITY: 5.4 g/l

RESIDUAL SUGAR: 2.0 g/l



RECOMMENDED WITH: dark meat, steak and matured cheese



BEARING POTENTIAL: 8 to 10 years



CONTAINS SULFITE