

Constantia Uitsig MCC Blanc de Blanc Brut 2005

John Platter 2006 - 4 Stars

A gutsy unwooded wine with prominent aromas of pear and orange peel. Well rounded flavours of pronounced white fruit and hints of almonds leads to a soft lingering finish.

variety : Chardonnay | 100% Chardonnay

winery : Constantia Uitsig

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 11.5 % vol rs : 8 g/l pH : 3.35 ta : 6.5 g/l so2 : 56 mg/l fso2 : 13 mg/l

type : White

pack : Bottle closure : Cork

ageing : This 100% Chardonnay MCC displays pale green hay like hues with a stream of tiny strong bubbles prominent in the centre of the glass. The nose portrays biscuit characteristics with hints of golden delicious apple. Apple and biscuit flavours follow through to the palate with a gentle tingling sensation in the mouth. This well balanced wine has a good lengthy finish on the palate.

