

Constantia Uitsig Chardonnay Unwooded 2011

This unwooded Chardonnay shows complex aromas and flavours of white fruits and pears, with beautiful zestiness and nuttiness on the palate. The wine has a soft tannin structure with perfect balance between acid and fruit with a long, lingering finish.

Chicken and lightly flavoured meat dishes. Salads and summer pastas. Eggs Benedict.

variety : Chardonnay | 100% Chardonnay

winery : Constantia Uitsig

winemaker : Andre Rousseau

wine of origin : Constantia

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.6 ta : 6.9 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the cellar : No wood contact, 2 fermentations, one warm @ 17°C and one cold @ 14°C.

Total production: 20 000 bottles

