

## Constantia Uitsig Constantia White 2011

A typical cool climate wine that is well balanced. It shows complex, upfront aromas and flavours of granadilla and gooseberry, with underlying minerality and herbaceousness.

Asian cuisine and venison.

**variety** : Semillon | 60% Semillon, 40% Sauvignon Blanc

**winery** : Constantia Uitsig

**winemaker** : John Loubser

**wine of origin** : Coastal

**analysis** : alc : 13.5 % vol   rs : 3.0 g/l   pH : 3.06   ta : 7.01 g/l

**type** : White   **style** : Dry   **taste** : Fruity   **wooded**

**pack** : Bottle   **closure** : Screwcap

**ageing** : 10 Years

**in the cellar** : Stainless steel tank fermentation for Sauvignon Blanc with Semillon fermented in 2nd and 3rd fill French oak barrels (225 litre barrels, one 500 barrel and one 600 litre barrel). Blended after fermentation and matured for 7 months prior to bottling.

Total production (bottles): 3 800

