

Constantia Uitsig Semillon 2010

Constantia Uitsig Semillon 2010 shows exceptional balance of fruit and oak. The wine may be appreciated for its rounded, lanolin-like quality and its honey and citrus with slight herbaceousness. The finish is long and lingering.

Risotto flavoured with mushrooms, parmesan and truffle oil. Prawns and black mussels. It pairs well with creamy Indian Korma and Vietnamese chicken curry.

variety : Semillon | 100% Semillon

winery : Constantia Uitsig

winemaker : Andre Rousseau

wine of origin : Constantia

analysis: alc : 13.0 % vol rs : 3.5 g/l pH : 3.25 ta : 7.0 g/l

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

pack : Bottle **closure :** Screwcap

ageing : 10 Years

in the cellar : Stainless steel tank fermentation completed in 2nd and 3rd fill French oak barrels (225 litre barrels as well as one 500 litre barrel and one 600 litre barrel). Barrel matured for 7 months with regular batonage. Bottle aged for 12 months before release.

Total production (bottles): 4 600

