

Constantia Uitsig Semillon 2010

Constantia Uitsig Semillon 2011 shows intense, upfront aromas and flavours of nectarines and citrus fruits with subtle wood spice flavours. The wine shows exceptional balance of fruit and oak with a long, lingering finish.

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 : The Semillon is barrel fermented in 80% old wood and 20% new wood. The maturation period is $\pm$ 7 months During this period regular bâtonnage takes place to mix the lease with the wine Thereafter the wine is racked to stainless steel tanks and prepared for bottling