

## Constantia Uitsig Constantia White 2012

This wine shows complex flavours of sweet melon and soft lime on the nose and palate with beautiful balance of fruit. The wine is full bodied on the palate with a well balanced acidity that leads to a longer finish.

Any Asian style cuisine and venison.

**variety :** Semillon | 65% Semillon, 35% Sauvignon Blanc

**winery :** Constantia Uitsig

**winemaker :** John Loubser

**wine of origin :** Constantia

**analysis :** alc : 14 % vol   rs : 2.7 g/l   pH : 3.06   ta : 7.0 g/l

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

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

**ageing :** Age for 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 500L barrel and one 600 litre barrel). Blended after fermentation and matured for 7 months prior to bottling.

Total production (bottles): 6 000

