

Constantia Uitsig Chardonnay Reserve 2012

This wine shows elegant aromas and flavours of vanilla and butterscotch with perfect balance between fruit and wood leaving a long, lingering finish.

Pairs well with creamy, rich fish and chicken dishes, shellfish, mild curries, sushi, ratatouille, cheeses and salads dressed in nut oil.

variety : Chardonnay | 100% Chardonnay

winery : Constantia Uitsig

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.44 ta : 5.8 g/l

type : White wooded

pack : Bottle **closure :** Cork

about the harvest: Grapes are handpicked.

in the cellar : After picking, grapes go through whole bunch pressing with no skin contact. the juice is then racked into barrels (335 L French oak) 50% new wood and 50% second and third fill. Following barrel fermentation malolatic fermentation commences and is limited to only 30% of the barrels. The wine is left to age for 8 months in barrel.