



Constantia Uitsig

Constantia Uitsig Brut 2006 Methode Cap Classique

Our 2006 Brut Methode Cap Classique, made exclusively from Chardonnay grapes, shows depth of flavours with green apples and biscuit characteristics prominent on the nose. These flavours follow into the mouth with a long lingering honest Chardonnay palate

Vines planted: 1990

Blocks: 6 & 4

Soil: Clovelly (yellow)

Yield: 6 tons /ha

Bailing harvested: 19

Skin contact: No

*Wood contact: Yes, 3rd & 4th
fill in French oak*

Ph: 3, 21

Alcohol: 11.50%

Sugar: 9 g/litre

Acid: 6, 8

Total SO₂: 56mg/l

Free SO₂: 13mg/l

Production: 500 x 6

