



# Constantia Uitsig

## Constantia Uitsig Constantia White 2008

*This wine shows complexity on the palate with the integration of the Semillon and Sauvignon Blanc. It has well balanced flavours of honey and citrus making it an excellent food wine.*

*Yield (ton/ha): 6, 5*

*Alcohol: 13, 32%*

*Residual sugar (g/•): 2, 1*

*Balling at harvest: 23, 5°*

*Total acid (g/•): 7, 2*

*Vinification & Oaking: Barrel fermented  
& matured for 7 months, only used 2<sup>nd</sup> & 3<sup>rd</sup>  
fill barrels.*

*Food pairing : Veal, Asian and spicy foods,  
Malay flavoured curries.*

