



Constantia Uitsig

Constantia Uitsig Semillon 2008

This elegant, subtly wooded wine shows good complexity on the nose marshaled by fine acidity. Typical characteristics of apricot and honey on the nose with a lingering aftertaste.

Yield (ton/ha): 6, 5

Alcohol: 13, 85%

Residual sugar (g/•): 2, 3

Balling at harvest: 23, 5°

Total acid (g/•): 7, 4

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

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

