



# SEMILLON 2015

## IN THE GLASS

An exquisitely complex nose of limes, orange marmalade and earthy notes, whilst the palate is full-bodied with a wonderful lanolin texture and a persistent finish.

## IN THE VINEYARDS

Our flagship Semillon block was planted in 1993. Soil is course sand of the Clovelly formation.

## IN THE CELLAR

Grapes are harvested in the early hours of the morning to ensure cool, pristine fruit. Second and third filled 600 litre French oak barrels are used until the fermentation is completed. Regular batonage is carried out to add complexity during the 7-month ageing. After bottling the wine is aged in bottle for at least 12 months before release.

## TECHNICAL DETAILS

Alcohol: 14.03% Residual sugar: 2.9g/l  
Total acidity: 6.0 g/l pH: 3.2 Total SO<sub>2</sub>: 103mg/l  
Closure: Natural cork.

## IN THE NEWS

Our Constantia Uitsig Semillon is consistently rated as one of the top white wines in South Africa, and this year will be no exception.



CONSTANTIA UITSIG

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