



NATURA VISTA 2015

IN THE GLASS

A beautifully balanced blend, with grass and green limes on the nose giving way to a lean, fresh and elegant palate. An earthy minerality and hint of firm white peaches gives way to an incredibly long finish.

IN THE VINEYARD

Our Sauvignon Blanc blocks were planted in 1997, 1998 and 2005, each one a different combination of rootstock and scion. Each block provides a great building block in the final wine. Our flagship Semillon block was planted in 1993, with the soil in both cultivar blocks being coarse sand of the Clovelly formation.

IN THE CELLAR

Our Sauvignon Blanc is fermented in stainless steel and the Semillon is transferred to 600 litre French oak barrels for fermentation. After fermentation, the blend is made and aged for 7 months in oak barrels to integrate. After bottling, the wine is further aged for 12 months before release.

TECHNICAL DETAILS

Alcohol: 13.85% Residual sugar: 2.7 g/l
Total acidity: 6.1 g/l pH: 3.25 Total SO₂: 107 mg/l
Closure: Screw Cap.
Blend: 70% Semillon, 30% Sauvignon Blanc.

IN THE NEWS

Natura Vista's previous vintage was awarded an exceptional 5-star rating by John Platter, and considered by many to be one of the top Bordeaux blend in the country. This new release is set to become another Constantia Uitsig star.



CONSTANTIA UITSIG

For more information, contact info@uitsig.co.za, visit www.uitsig.co.za or call +27 21 794 6500.