



CHARDONNAY RESERVE 2014

IN THE GLASS

A fresh and complex nose of ripe citrus, fresh pineapple and butterscotch. The palate is elegant and leans more to an old world style with an exceptional balance of fruit and texture. The lower alcohol and integrated oak ensures a certain vibrancy in this wine.

IN THE VINEYARDS

Our flagship Chardonnay block was planted in 1990. Only the best grapes are picked for our Reserve wine. The soil is coarse sand of the Clovelly formation.

IN THE CELLAR

Grapes are hand harvested in the early hours of the morning to ensure cool, crisp fruit. Whole bunch pressing ensures only the best juice and a 24-hour settling is done for clarification. Fermentation is done in mostly 225 litre French oak of which 50% is new barrels. Malolactic fermentation is allowed on 40% of the wine to provide richness and to balance out fresh acidity.

TECHNICAL DETAILS

Alcohol: 12.38% Residual sugar: 1.7 g/l
Total acidity: 5 g/l pH: 3.46 Total SO₂: 92 mg/l
Closure: Natural cork.

IN THE NEWS

Awarded an enviable four and a half star rating by John Platter, this is a Chardonnay that speaks for itself.



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