



NATURA VISTA 2014

IN THE GLASS

A very complex nose with abundant green limes, a hint of blackcurrant and a subtle mineral streak. The palate is concentrated, fresh and in harmony with a low percentage of new oak. Loads of melon and limes give way to a fresh, pure and persistent finish.

IN THE VINEYARDS

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

The 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: 13.66% Residual sugar: 2.8 g/l
Total acidity: 6.5 g/l pH: 3.11 Total SO₂: 96 mg/l
Closure: Screw Cap. Blend: 65% Semillon,
35% Sauvignon Blanc.

IN THE NEWS

Awarded an exceptional 5-star rating by John Platter, Natura Vista is set to become another Constantia Uitsig star.



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