



SAUVIGNON BLANC 2015

IN THE GLASS

Equal parts complex and oh-so-compatible, the nose reveals aromas of blackcurrant, passion fruit and liquorice. The palate is fresh and intense – with hints of passion fruit and lime, rounded off by a wonderful texture and a notable mineral 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. Soil is course sand of the Clovelly formation.

IN THE CELLAR

Only the first run off juice is used for this wine. A cold fermentation at 12 – 14 degrees Celsius is completed and the wine then spends a further five months on its lees in tanks before bottling.

TECHNICAL DETAILS

Alcohol: 13.74% Residual sugar: 2.5 g/l
Total acidity: 5.7 g/l pH: 3.4 Total SO₂: 116 mg/l
Closure: Screw Cap.

IN THE NEWS

Although this vintage has just been released, Uitsig's Sauvignon Blanc 2014 was awarded a silver in the Michelangelo International Wine & Spirits Awards, and a noteworthy 4 stars in John Platter's Guide.



CONSTANTIA UITSIG

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