



# SEMILLON 2014

## IN THE GLASS

An exquisitely complex nose of green limes, tangerine and bee's wax. Less earthy than its 2013 counterpart, this vintage exudes slightly riper flavours. The palate is concentrated, fresh and in harmony thanks to a low percentage of new oak. Lime candy comes to mind, as a wonderful lanolin texture completes the finish.

## IN THE VINEYARDS

Our flagship Semillon block was planted in 1993. Soil is coarse 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 further aged for at least 12 months before release.

## TECHNICAL DETAILS

Alcohol: 14.17% Residual sugar: 3.0 g/l  
Total acidity: 6.5 g/l pH: 3.03 Total SO<sub>2</sub>: 119 mg/l  
Closure: Screw Cap.

## 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. Already, prior to its official release, it was awarded John Platter's coveted 5-star rating. Five star wines are exceptional bottlings that are identified by individual tasters and then also emerge from a second round of blind tastings, still with the judges' highest rating.



CONSTANTIA UITSIG

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