



# CONSTANTIA WHITE 2013

## IN THE GLASS

On the nose, Sauvignon Blanc characters are very evident but with the added complexity of limes and lemons coming through from the Semillon.

The palate is well integrated with fruit and wood in fine balance. The result: a full and round palate held in place by firm acidity and focus.

## IN THE VINEYARDS

Our Sauvignon Blanc blocks were planted in 1997, 1998 and 2005, each one a different combination of rootstock and scion – providing a greater complexity in the final wine. Our flagship Semillon block was planted in 1993 and is a unique combination of clone and rootstock. Soil in both cultivar blocks is 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: 14% Residual sugar: 3 g/l  
Total acidity: 6.4 g/l pH: 3.15 Total SO<sub>2</sub>: 120 mg/l  
Closure: Screw Cap. Blend composition: 67% Semillon, 33% Sauvignon Blanc

## IN THE NEWS

Our Constantia White 2013 was awarded a gold at the Michelangelo International Wine & Spirits Awards, a top mention in the White Hot Wine Awards, as well as John Platter's prestigious five 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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