



# CONSTANTIA UITSIG

## SAUVIGNON BLANC 2016



### IN THE GLASS

Equal parts complex and oh-so-compatible, the nose reveals aromas of blackcurrant and passion fruit. The palate is fresh and intense – with hints of 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 provides a great building block in the final wine. Soil is coarse 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 Celcius is completed and the wine then spends a further five months on its lees in tanks before bottling.

### TECHNICAL DETAILS

Alcohol: 13.48% Residual sugar: 2.9 g/l  
Total acidity: 5.3 g/l pH: 3.47 Total SO<sub>2</sub>: 128 mg/l  
Closure: Screw Cap.

### IN THE NEWS

Although this vintage has just been released, Uitsig's previous Sauvignon Blancs have been awarded silvers in the Michelangelo International Wine & Spirits Awards, and a noteworthy 4 stars in John Platter's Guide.