

CHARDONNAY RESERVE 2016



IN THE GLASS

Lime, orange and earthy aromas give way to an elegant and fresh palate that slowly reveals an impressive structure and depth. Finely balanced fruit, oak and acidity ensure a certain vibrancy in the wine, whilst flavours of lime and green apple linger on in the finish.

IN THE VINEYARDS

Our flagship Chardonnay block was planted in 1990. Only the best grapes are picked for our Reserve wine. The soil is coarse sand of the Clovelly formation.

IN THE CELLAR

Grapes are hand harvested in the early hours of the morning to ensure cool, crisp fruit. Whole bunch pressing ensures only the best juice and a 24-hour settling is done for clarification. Fermentation is done in mostly 225 litre French oak of which 50% is new barrels. Malolactic fermentation is allowed on 40% of the wine to provide richness and to balance out fresh acidity.

TECHNICAL DETAILS

Alcohol: 12.79% Residual sugar: 1.7 g/l
Total acidity: 4.8 g/l pH: 3.48 Total SO₂: 97 mg/l
Closure: Natural cork.

IN THE NEWS

Previous vintages have always garnered many awards. We expect the same from this just-launched vintage.



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