



SOUTH AFRICA BUSINESS & INVESTMENTS



CONSTANTIA UITSIG SEMILLON 2014

Harvested early in the morning, the grapes are immediately brought to the cellar in order to preserve their freshness.

The fermentation takes place in French oak barrels of 600 L of second and third generation. The wine then ages for another 7 months with regular batonnage in order to build up a certain complexity.

Once bottled it rests in the cellar for another 12 months.

Deliciously complex nose of lime, mandarin and beeswax notes, this vintage, compared to the previous one, is more mature and ready.

The palate is concentrated and balanced. The lime is candied here and the gulp is pleasantly savoury.

The texture is dense, packed with balsamic oils.

Description

Type
Dry white wine

Producer
Constantia Uitsig

Vintage
2014

Bottle size
75cl

Country
South Africa

Region
Constantia

Type of wine
Semillon

Designation of origin
Wine of Origin

Grape varieties
Semillon 100%

Alcohol content
14 vol. %

Pairings
Fish
Pork