



CONSTANTIA UITSIG

Semillon 2019



TASTING NOTES

Clean herbal and lime aromas lead to a full-bodied palate with balanced acidity providing structure and longevity.

VINIFICATION

Second and third fill 600 liter French oak barrels were used for fermentation. After fermentation, regular batonnage were carried out to add complexity during the seven-month aging process.

TECHNICAL DETAILS

Annual Production: 140 Cases

Alcohol: 13.41 %

pH: 3.16

Total Acid: 5.9 g/l

Residual Sugar: 1.3 g/l

Total extract: 20.5 g/l