



CONSTANTIA UITSIG

Semillon 2018



Tasting notes

An exquisitely complex nose with floral, lanolin and gooseberry notes, whilst the palate is medium-bodied with a wonderful salinity and persistent finish.

Vinification

Second and third filled 600 liter French oak barrels are used until the fermentation is completed. Regular batonnage is carried out to add complexity during the seven month aging process.

Technical details

14 Vol %
2.1 g/l Residual sugar
5.6 g/l Total acidity
3.20 pH