



# CONSTANTIA UITSIG

## Sauvignon blanc 2019



### Tasting notes

A lean and mineral driven wine with aromas of pear, grapefruit and peach on the palate with hints of gooseberry and guava. Backed up with a good acid that gives the wine its structure and length.

### Vinification

Only the first run off juice is used to make our Sauvignon blanc. A cold fermentation at 12 to 14 degrees Celsius is completed in stainless steel tanks and the wine then spends a further five months on its lees in tanks before bottling.

### Technical details

14 Vol %  
1.8 g/l Residual sugar  
6.3 g/l Total acidity  
3.40 pH