



CONSTANTIA
UITSIG

Sauvignon blanc 2018



Tasting notes

A lean and mineral driven wine with herbaceous aromas such as green apple and lime coming through 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

13.5 Vol %
1.7 g/l Residual sugar
6.1 g/l Total acidity
3.40 pH