



CONSTANTIA UITSIG NATURA VISTA 2014

Stainless steel fermentation for Sauvignon grapes and French 600 L oak barrels for Semillon grapes. which are then assembled and refined in partly used, partly new "barriques" for 7 months.

Further aging of 12 months in bottle. The nose immediately offers a fresh citrus-like component with traces of black currant in the distance, all of this accompanied by a subtle minerality.

The palate remains fresh and of good concentration thanks to a very good use of wood.

melon of long persistence.

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Type White wine

Producer Constantia Uitsig

Vintage 2014

There are citrus notes along with exotic fruit and

Type of wine Blend

Designation of origin Wine of Origin

Grape varieties Semillon 65% Sauvignon Blanc 35%

Bottle size Alcohol content 75cl 13,5 vol.%

Country **Pairings** South Africa Fish

Region Constantia