

KLEIN CONSTANTIA

— 1685 —



KC Sauvignon Blanc

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| Vintage | 2011 |
| General | Grapes were sourced from two top quality vineyards in Elim and Elgin. Sauvignon blanc grapes tend to best express their varietal flavours when grown in cool sites, hence our quest to source from vineyards either close to the sea, or at high altitude. |
| Description | Light green appearance. The nose is classically Sauvignon. Bracing sea spray, mineral whiffs offset by pungent gooseberry, asparagus and tropical notes. The palate is rich yet fresh at the same time, with good juicy Sauvignon flavours and a lasting finish. |
| Grape variety | Sauvignon Blanc 100% |
| Wine record | Purchased grapes were chilled overnight before careful processing in the cellar. Fermentations lasted up to 4 weeks, where after the wines remained on gross lees for 3 months before blending. |
| Wine analysis: | |
| Alcohol | 13.45% |
| Residual sugar | 1.6g/l |
| pH | 3.44 |
| Total acid | 6.5g/l |
| Maturation | Enjoy within 3 years from the date of vintage. |
| Honours | |