

KLEIN CONSTANTIA

— 1685 —

The Clara Sauvignon Blanc



Vintage	2017
General	In our pursuit to express the true typicity of Sauvignon blanc from our terroir, we isolated 6 of our top performing vineyards and separated them into single blocks. Ranging from 260 - 300m above sea level, each block displays different traits. During vinification, the blocks are kept separate allowing their unique characteristics to evolve. The top barrels are selected to make up the blend of the Clara Sauvignon Blanc. Named after Clara Eliza Hussey, an American heiress from Pittsburgh who purchased Klein Constantia in 1913. She and her husband Braam de Villiers epitomised hospitality – their garden parties were legendary – and under their custodianship, Klein Constantia reached new heights as ‘an incomparable domain richly stored with memories of the past.
Description	A bright and light Sauvignon Blanc displaying ripe tropical fruit aromas. The palate is expressive and textured, with a firm mineral backbone and zesty acidity. Fresh and concentrated, the wine tapers into a long bursting finish.
Grape variety	Sauvignon Blanc.
Wine record	The wine was made naturally without the addition of any additives. Using only the free run juice, wild fermentation took place in 500L neutral oak barrels. The wine was aged for 9 months in a combination of neutral French oak and acacia barrels.
Wine analysis:	
Alcohol	13,61%
Residual sugar	1.3g/l
pH	3,21
Total acid	6.6g/l
Region	Constantia, Western Cape