

KLEIN CONSTANTIA

— 1685 —

The Clara Sauvignon Blanc



Vintage 2018

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. Each barrel is evaluated individually and only the best 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 Bright in appearance, complex aromas of spice and kiwi fruit abound on the nose. The palate is full bodied, layered and expressive with a zesty acidity. Creamy on entry, the wine ends with a bold lingering finish.

Grape variety Sauvignon Blanc.

Wine record The wine was made with a minimalistic approach, allowing for a pure expression of our granite soils that form part of our unique terroir. 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 13,71%

Residual sugar 2,2g/l

pH 3,16

Total acid 7,3g/l

Region Constantia, Western Cape
