

KLEIN CONSTANTIA

— 1685 —

Sauvignon Blanc



Vintage	2021
General	Our Sauvignon Blanc is the quintessential Klein Constantia – it is the pure expression of our terroir. In the 40 years since planting the first Sauvignon Blanc at Klein Constantia, we have had the opportunity to gain a deep understanding of our site and how to achieve vine balance. In the 35 years of making Sauvignon Blanc, we are now at a point where we are able to isolate 44 different batches of Sauvignon Blanc from 43 different vineyard blocks and make each of them in a way that respects their sense of place. These individual batches are combined to create the perfect blend that is Klein Constantia Sauvignon Blanc.
Description	Extraordinary from start to finish. The nose is immediately enticing with hints of pink grapefruit, tangerine blossom, dried green fig, firm gooseberries & fleshy white nectarine. A touch of vanilla bean and cantaloupe edge through too. The palate has an intensity befitting the nose - simultaneously salivating with salinity and freshness, lively & electric. The wine has a texture that reflects the unique Klein Constantia terroir and the finish is particularly long.
Grape variety	100% Sauvignon Blanc.
Wine record	Harvested at 4am in the morning in order to preserve the freshness. A selection of 43 different blocks were used, each harvested & vinified separately in order to create the perfect blend. Only free run juice extracted & used from a combination of both whole bunch & destemmed grapes. The wine is made in a more oxidative style – the unstable flavour compounds dissipate, leaving the stable compounds which allow for a textured wine with richer flavours. 25% percent of the fruit underwent skin contact for 12 hours. 80% wild fermentation, using 100% organic nutrients. This wine is vegan friendly.
Wine analysis:	
Alcohol	13,88%
Residual sugar	1,7g/l
pH	3,3
Total acid	6,4g/l
Maturation	Drink now or allow to develop until 2025
Region	Constantia, Western Cape