

# KLEIN CONSTANTIA

— 1685 —

## Sauvignon Blanc



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|-----------------------|--|
| <b>Vintage</b>        | 2022   |
| <b>General</b>        | Our Sauvignon Blanc is 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. The Sauvignon Blanc vineyards range from an altitude of 70m up to 340m, are east to south facing and consist of Table Mountain sandstone and decomposed granite. The wine is made up of 52 passes through 42 different parcels. Selected batches are combined to create the perfect blend that is Klein Constantia Sauvignon Blanc.   |
| <b>Description</b>    | Bright and light in appearance. The nose abounds with aromas of lemon, white peach and nectarine, a wet stone minerality follows. A broad spectrum of intense flavours from tropical fruit to herbal notes with a bold minerality. The palate is textured and distinct with a well balanced acidity. An elevated expression of Sauvignon Blanc. Fresh and lively, the wine concludes with a punctuated and long crisp finish.  |
| <b>Grape variety</b>  | 100% Sauvignon Blanc.  |
| <b>Wine record</b>    | Harvested at 4am in order to preserve the freshness of the grapes. Each block is fermented separately to allow for the terroir to reflect before being put together to create the perfect blend. A variety of techniques were used in order to respect the characteristic of each block. 80% wild fermentation, 20% was inoculated with <i>Non saccharomyces Cerevisiae</i> in order to enhance complexity and reduce the requirements of sulphur by providing a biological microbial protection as opposed to a chemical protection. Some ferments took up to 2 months to finish due to the wild fermentation. 10% was barrel aged in neutral oak 500L barrels. It spent 6 months on the gross lees before blending and bottling. |
| <b>Wine analysis:</b> |  |
| <b>Alcohol</b>        | 13,69%   |
| <b>Residual sugar</b> | 2,3g/l   |
| <b>pH</b>             | 3,3  |
| <b>Total acid</b>     | 6,3g/l   |
| <b>Maturation</b>     | Drink now or allow to develop until 2026   |
| <b>Region</b>         | Constantia, Western Cape   |