

KLEIN CONSTANTIA

— 1685 —

Perdeblokke



Vintage	2009
General	Regarded by many as one the best vintages in living memory, the conditions leading up to harvest 2009 resulted in almost flawless grapes arriving at the cellar for vinification. With wonderful levels of natural acidity and good flavour ripeness, the winemaking itself played a cameo role.
Description	Straw-like in appearance with a light green tint. The nose on first approach is closed, so decanting, or slow-savouring is recommended. Once opened, it offers very subtle nuances of Sauvignon character rather than excessive exuberance. Petit-pois, a touch of chives, some mineral notes, faint whiffs of orange blossom. These are the Perdeblokke scents of 2009. The palate is still tightly wound thanks to a bracing core acidity and textured minerality, but likewise opens with aeration to reveal layers of sweet fruited nectarine and pithy grapefruit flavours.
Grape variety	100% Sauvignon blanc
Wine record	Early morning picking coupled with gentle pressing resulted in the recovery of fresh, healthy juice which was lightly racked before being inoculated for fermentation. A year of fine lees maturation in tank preceded bottling and a further 11 months maturation in bottle before release.
Wine analysis:	
Alcohol	13.06%
Residual sugar	3.4 g/l
pH	3.22
Total acid	7.1 g/l
Maturation	2009 Perdeblokke will achieve peak condition near the 2013 mark.
Honours	5 Stars in John Platter Guide 2011