

# KLEIN CONSTANTIA

— 1685 —



## Perdeblokke Sauvignon blanc

<b>Vintage</b>	2010
<b>General</b>	Klein Constantia Perdeblokke is a single vineyard wine. The name refers to the horses that tilled the soils of this vineyard whose steep slopes lie 200-220m above sea level. Since its planting in 2000 it has yielded the best quality sauvignon on the farm, which resulted in the decision to produce a single vineyard wine. It is made only in years of exceptional quality in order to uphold the reputation of the Perdeblokke vineyard.
<b>Description</b>	An assertive style of sauvignon which exhibits pungent herbaceous aromas, so typical of the cool-climate expression of this variety in Constantia. The youthful palate is still tightly wound around a bracingly fresh, fine acid core, slowly revealing textured layers of white peach and grapefruit, and carrying the wine to a long and vibrant mineral conclusion.
<b>Grape variety</b>	Sauvignon blanc
<b>Wine record</b>	Harvested in the cool early morning, the grapes were pressed gently to yield fresh, healthy juice which was lightly racked before being inoculated for fermentation.  Fine lees maturation for a year preceded bottling. The wine was held back for further time in bottle before release.
<b>Wine analysis</b>	
<b>Alcohol</b>	13.0 %
<b>Residual sugar</b>	2.3 g/l
<b>pH</b>	3.17
<b>Total acid</b>	9.2 g/l
<b>Maturation</b>	The screw-cap closure, low pH and minimal intervention between fermentation and bottling, will ensure development in bottle until the end of the decade.