

KLEIN CONSTANTIA

— 1685 —

Sauvignon Blanc



Vintage	2000
General	This vintage was one of the driest vintages to date. Harvest commenced 2nd week of February. After destalking and crushing, the grapes were given limited skin contact in rototanks. Fermented in stainless steel at 14° C and bottled in September.
Description	Elegant wine filled with luscious ripe fruit. Complex palate of tropical fruit, intense gooseberry and hints of fig. Full bodied with a long crisp finish.
Grape variety	Sauvignon Blanc
Wine record	Grown on the lower south-facing mountain slopes of Klein Constantia Estate, the Sauvignon Blanc vines enjoy cool breezes from both sides of the narrow Cape Peninsula, producing a wine of distinctive varietal character.
Wine analysis:	
Alcohol	14.00%
Residual sugar	1.8g/l
pH	3.51
Total acid	5.6g/l
Maturation	Drink now and over the next 10 years