

# KLEIN CONSTANTIA

— 1685 —

## Sauvignon Blanc



<b>Vintage</b>	2002
<b>General</b>	Atlantic and Indian ocean breezes ensure a relatively long and cool growing season, resulting in wines of distinctive varietal character. Unirrigated soils consists of decomposed Table Mountain granite.
<b>Description</b>	Classic, concentrated cool-climate characteristics of this grape are evident: a mélange of asparagus, gooseberries, capsicum and figs. The balanced, crisp acidity and firm fruit flavours are followed by a long, dry finish.
<b>Grape variety</b>	Sauvignon Blanc 90%, Semillon 10%
<b>Wine record</b>	Grapes were harvested by hand in mid-February. Yields were exceptionally low in this challenging vintage, but quality was high. Limited skin contact in rototanks was given for greater extraction and fuller flavours, followed by cool fermentation in stainless steel tanks. The wine was bottled 6 months after harvest, with no use of oak or malolactic fermentation.
<b>Wine analysis:</b>	
<b>Alcohol</b>	13.78%
<b>Residual sugar</b>	1.5g/l
<b>pH</b>	3.37
<b>Total acid</b>	6.0g/l
<b>Maturation</b>	Ready to drink now, but will happily keep a few more years.