

# KLEIN CONSTANTIA

— 1685 —



## Sauvignon Blanc

<b>Vintage</b>	2003
<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>	The lively, limpid straw-yellow, green-tinged colour hint at the classic cooler-climate Klein Constantia style. Forthcoming aromas of granadilla, fig and wild scrub lead to equally piquant and concentrated flavours of pineapple and ripe citrus fruit. Fresh acidity and firm minerality carry through to a long, savoury finish.
<b>Grape variety</b>	Sauvignon Blanc 90% , Semillon 10%
<b>Wine record</b>	Grapes were harvested in mid-February. Yields were moderate and quality high in this near-perfect vintage. Limited skin contact in rototanks was given for greater extraction and fuller flavours, followed by cool fermentation in stainless steel tanks. The wine was fermented dry and bottled 7 months after harvest, with no use of oak or malolactic fermentation.
<b>Wine analysis:</b>	
<b>Alcohol</b>	13.70%
<b>Residual sugar</b>	1.7 g/l
<b>pH</b>	3.32
<b>Total acid</b>	7.0 g/l
<b>Maturation</b>	Will mature favourably in bottle up to 10 years