

KLEIN CONSTANTIA

— 1685 —

Sauvignon Blanc



Vintage 2004

General Grapes were harvested towards the end of February, with moderate yields and sound quality in this unusual 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.

Description Pale straw-yellow in colour. Subtle, fresh fig and herbaceous tones underlie the more forthcoming pineapple and granadilla aromas. Broad richness of fruit flavours on entry are focused by racy acidity and minerality, towards a clean, lime-flavoured finish.

Grape variety Sauvignon Blanc 90%, Semillon 10%

Wine record 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. Sauvignon Blanc is grown on the lower, south-facing slopes of Klein Constantia Estate

Wine analysis:

Alcohol 13.50%

Residual sugar 1.3g/l

pH 3.51

Total acid 6.1g/l

Maturation 5 – 8 years
