

KLEIN CONSTANTIA

— 1685 —



Sauvignon Blanc

Vintage 2006

General A very late vintage, similar to 2004 but with riper fruit. Due to a very windy spring and dry but cool summer (one of the windiest on record in the Cape) the berries tended to be smaller and more concentrated than usual, with resultant lower yields.

Description Rich straw in colour with a green-tinged edge. Aromas of green figs, white peach and tropical fruit precede rich pineapple and grapefruit flavours and a long mineral finish. Well balanced and ripe this is a seriously-styled sauvignon blanc.

Grape variety Sauvignon Blanc 90%, Semillon 10%

Wine record Harvested over a period of one month between mid February and March 2006, all of the separate vineyards' components were fermented in stainless steel tanks and lees matured for a minimum of 3 months before bottling.

Wine analysis:

Alcohol 14.00%

Residual sugar 2.0g/l

pH 3.3

Total acid 6.5g/l

Maturation 5 – 8 years
