

# KLEIN CONSTANTIA

— 1685 —



## Sauvignon Blanc

<b>Vintage</b>	2008
<b>General</b>	One of the most challenging vintages yet, as a result of heavy winter rains in excess of 2 metres in total. Thankfully the ripening conditions were favourable with the resultant wines having good acid levels, moderate alcohols and pungent sauvignon flavours.
<b>Description</b>	Straw coloured with a pale green edge. Intense citrus and green fig aromas precede concentrated fruit flavours, which are drawn together by a thread of minerality and savoury acidity, carrying the wine through to a balanced and persistent finish.
<b>Grape variety</b>	Sauvignon blanc 92%, Semillon 8%
<b>Wine record</b>	Blocks of sauvignon were individually harvested and separately vinified before blending the final wine. We focused on juice turbidity and fermentation temperature in order to build weight and texture and, more importantly, an ability to age once bottled.
<b>Wine analysis:</b>	
<b>Alcohol</b>	13.50%
<b>Residual sugar</b>	2.0 g/l
<b>pH</b>	3.25
<b>Total acid</b>	6.4 g/l
<b>Maturation</b>	Will mature in bottle up to 2018.
<b>Honours</b>	