

KLEIN CONSTANTIA

— 1685 —



Sauvignon Blanc

Vintage 2010

General The vintage marks a turning point for Klein Constantia. Organic vineyard management practices helped define the wine style in this relatively difficult year. Low yields as a result of wind and rain during flowering were perhaps exaggerated by our vineyard management approach, but none the less the quality achieved vindicates the smaller crop.

Description Pungent aromas of guavas, citrus blossom and passion fruit greet the nose. The palate is poised on a knife edge of brisk mineral notes and succulent acidity. Flavours are piercing and vibrant with a richly textured finish. Overall the impression is one of crystalline fruit expression with an underlying refreshing character.

Grape variety Sauvignon blanc 97% Semillon 3%

Wine record Generally greater ripeness was achieved this year at lower ballings than in previous years with the result that acidity levels were much higher and the pH much lower. This enabled us to perform extended skin maceration on all the batches. Juice yields were thus higher, and flavour expression more marked in the final wine.

Wine analysis:

Alcohol 13.14%

Residual sugar 2.8 g/l

pH 3.3

Total acid 7.6 g/l

Maturation Will mature favourably in bottle in bottle up to 2020

Honours
