

# KLEIN CONSTANTIA

— 1685 —

## Sauvignon Blanc



<b>Vintage</b>	1997
<b>General</b>	A cool and wet spring and summer led to a very slow ripening. The harvest was more than a month later than usual. After destalking and crushing, the grapes were given limited skin contact in the rototanks. The wine was then fermented to dryness in stainless steel at 14 degrees centigrade and bottled in September.
<b>Description</b>	Fresh gooseberry nose. Lively, crisp palate with green apple and limey fruit backed up by lemon acidity. Fresh herbaceous flavours with a hint of fig and green pepper showing. Great lasting tangy finish. Good complexity on the palate with a lingering aftertaste.
<b>Grape variety</b>	Sauvignon Blanc
<b>Wine record</b>	Grown on the lower south-facing mountain slopes of Klein Constantia Estate, the Sauvignon Blanc vines enjoy cool breezes from both sides of the narrow Cape Peninsula, producing a wine of distinctive varietal character.
<b>Wine analysis:</b>	
<b>Alcohol</b>	13.00%
<b>Residual sugar</b>	1.5g/l
<b>pH</b>	3.39
<b>Total acid</b>	6.4g/l
<b>Maturation</b>	We recommend this wine for drinking now, but believe it will improve with another three years in the bottle.