

# KLEIN CONSTANTIA

— 1685 —

## Sauvignon Blanc



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**Vintage** 1998

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**General** Conditions leading up to our 1998 vintage were the driest to date, which led to an early harvest with ripe fruit and full-bodied wines. This was a total contrast to the cool and wet 1997 vintage where the harvest was 5 weeks later than normal. After destalking and crushing, the grapes were given limited skin contact in rototanks. The wine was then fermented to dryness in stainless steel at 14° C and bottled in September.

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**Description** Tropical nose with hints of fig. Rich mouthfeel with good complexity on the palate and a long lasting finish.

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**Grape variety** Sauvignon Blanc

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**Wine record** 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.

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**Wine analysis:**

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**Alcohol** 14.00%

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**Residual sugar** 3.2g/l

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**pH** 3.2

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**Total acid** 6.3g/l

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**Maturation** We recommend this wine for drinking now, but believe it will improve with another three years in the bottle.

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