

KLEIN CONSTANTIA

— 1685 —

Sauvignon Blanc



Vintage	1999
General	The dry 1999 harvest provided favourable conditions for Sauvignon Blanc. After destalking and crushing, the grapes were given limited skin contact in rototanks. Fermented in stainless steel at 14° C and bottled in September.
Description	Intense gooseberry and fig nose followed by hints of capsicum. Fresh and crisp with a luscious tropical palate and a lingering classic finish
Grape variety	Sauvignon Blanc
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.
Wine analysis:	
Alcohol	13.50%
Residual sugar	1.6g/l
pH	3.4
Total acid	6.0g/l
Maturation	Drink now and over the next 15 years