

# KLEIN CONSTANTIA

— 1685 —

## Sauvignon Blanc



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|-----------------------|--|
| <b>Vintage</b>        | 2005   |
| <b>General</b>        | Unirrigated soils consists of decomposed Table Mountain granite. Harvested early in the season due to very favourable vintage conditions, the wine was made with very little skin contact, cool fermentation in stainless steel tanks, and approximately 4 months of lees contact before preparation for bottling. |
| <b>Description</b>    | Ripe but not overly tropical, and green without being vegetal the wine strikes a harmonious chord of balanced Sauvignon flavours. The palate is at once fleshy yet taut and the addition of 10% Semillon gives the wine an added dimension of weight and age worthiness.   |
| <b>Grape variety</b>  | Sauvignon Blanc 90%, Semillon 10%  |
| <b>Wine record</b>    | Sauvignon Blanc is grown on the lower, south-facing slopes of Klein Constantia Estate. Atlantic and Indian ocean breezes ensure a relatively long and cool growing season, resulting in wines of distinctive varietal character.   |
| <b>Wine analysis:</b> |  |
| <b>Alcohol</b>        | 13.32%   |
| <b>Residual sugar</b> | 2.4g/l   |
| <b>pH</b>             | 3.32   |
| <b>Total acid</b>     | 7.3g/l   |
| <b>Maturation</b>     | 5 - 10 years   |