

KLEIN CONSTANTIA

— 1685 —

Sauvignon Blanc



Vintage	2013
General	2013 was a very interesting year for Sauvignon blanc at Klein Constantia. A different ripening season led to higher degrees of phenological ripeness of the Sauvignon blanc at a much later stage than previous years, creating a wine that expresses a great amount of tropical fruit aromas.
Description	Crisp green notes on the nose are complimented by delectable tropical flavours of sweet melon, gooseberries and Kiwi fruit. Fresh acidity on the palate, together with great fruit intensity and classic Constantia minerality create a bold wine that is made to be enjoyed with food.
Grape variety	100% Sauvignon Blanc
Wine record	Sticking to the basics and focusing strongly on quality, this vintage was able to better express the unique terroir of Klein Constantia. All vineyard blocks were kept completely separate from start to finish allowing each individual block to reveal its potential. The berries were hand-harvested in the early mornings and bunch sorted, when necessary. The wine was 100% tank fermented and left on the lees for 3 months in total.
Wine analysis:	
Alcohol	13.20%
Residual sugar	1.3g/l
pH	3.3
Total acid	6.4g/l
Maturation	Drink now or allow to develop until 2016.
Region	Constantia, Western Cape