

KLEIN CONSTANTIA

— 1685 —



Sauvignon Blanc

Vintage	2024
General	Our Sauvignon Blanc is quintessential Klein Constantia – it is the pure expression of our terroir. In the 40 years since planting the first Sauvignon Blanc at Klein Constantia, we have had the opportunity to gain a deep understanding of our site and how to achieve vine balance. The Sauvignon Blanc vineyards range from an altitude of 70m up to 340m, are east to south facing and consist of Table Mountain sandstone and decomposed granite. The wine is made up of 38 different parcels. Selected batches are combined to create the perfect blend that is Klein Constantia Sauvignon Blanc.
Description	Light & bright in appearance. Fresh aromas of grapefruit, limes and kiwi burst on the nose. The palate is moreish with balanced flavours of quince, citrus blossom, umami and a bittersweet aspect. Salivating with fresh salinity, lively and a vibrant acidity. Textured and expressive, the wine concludes with a long crisp finish.
Grape variety	100% Sauvignon Blanc.
Wine record	Harvested at 4am in order to preserve the freshness of the grapes. Each block is fermented separately to allow for the terroir to reflect before being put together to create the perfect blend. A variety of techniques were used in order to respect the characteristic of each block. 80% wild fermentation, 20% was inoculated with <i>Non saccharomyces Cerevisiae</i> in order to enhance complexity and reduce the requirements of sulphur by providing a biological microbial protection as opposed to a chemical protection. Some ferments took up to 2 months to finish due to the wild fermentation. 10% was barrel aged in neutral oak 500L barrels. It spent 6 months on the gross lees before blending and bottling.
Wine analysis:	
Alcohol	13,59%
Residual sugar	2,4g/l
pH	3,29
Total acid	5,9g/l
Maturation	Drink now or allow to develop for 2 years
Region	Constantia, Western Cape