

KLEIN CONSTANTIA

— 1685 —



The Clara Sauvignon Blanc

Vintage	2024
General	In our pursuit to express the true typicity of Sauvignon blanc from our terroir, we isolated 6 of our top performing vineyards and separated them into single blocks. Ranging from 260 - 300m above sea level, each block displays different traits. During vinification, the blocks are kept separate allowing their unique characteristics to evolve. Each barrel is evaluated individually and only the best are selected to make up the blend of the Clara Sauvignon Blanc. Named after Clara Eliza Hussey, an American heiress from Pittsburgh who purchased Klein Constantia in 1913. She and her husband Braam de Villiers epitomised hospitality – their garden parties were legendary – and under their custodianship, Klein Constantia reached new heights as ‘an incomparable domain richly stored with memories of the past’.
Description	Pale with a slight green hue, the 2024 Clara opens with layered aromas of dessert peach, green fig, and stone fruit, evolving gently in the glass. The palate is creamy and textured, with a lovely mid-palate weight and notes of flint and toasted sesame seed. A subtle salinity and focused acidity carry the fruit through to a precise, long finish. Built to evolve, this vintage gains complexity with air, a Sauvignon Blanc made for aging.
Grape variety	100% Sauvignon Blanc
Wine record	The wine was made with a minimalistic approach, allowing for a pure expression of our granite soils that form part of our unique terroir. Using only the free run juice, wild fermentation took place in barrel. The wine was aged for 9 months in 50% new French oak barrels. The Clara Sauvignon Blanc is made from a selection of the best 10 barrels from 6 single vineyards, allowing for a limited production of each vintage.
Wine analysis:	
Alcohol	13,62%
Residual sugar	2,5g/l
pH	3,08
Total acid	6,9g/l
Region	Constantia, Western Cape

