

KLEIN
CONSTANTIA
— 1685 —

Perdeblokke Sauvignon Blanc



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| Vintage | 2024 |
| General | Perdeblokke Sauvignon Blanc is a single-vineyard wine grown at 200–220 metres on the slopes of the Constantiaberg. Named for the Percheron horses that once worked this terrain, it is only produced in years of exceptional quality. Since the first vintage in 2005, Perdeblokke has consistently offered a precise expression of this vineyard's potential: fresh acidity, layered citrus and mineral notes, and a long, focused finish. It stands as a serious Sauvignon Blanc in Klein Constantia's portfolio, reflecting the clarity and character of this unique site. |
| Description | Bright and strawlike in appearance. The nose opens with clementine, floral lift, and citrus zest, underpinned by subtle notes of lemongrass and fynbos. The palate is linear and precise, driven by a charming acidity and a textured mid-palate of tart apple. Crisp, elegant, and focused, the wine lingers with a long, saline finish. |
| Grape variety | 100% Sauvignon Blanc |
| Wine record | The vineyard is harvested at 4 o'clock in the morning in order to preserve the freshness of the grapes. It is divided into 2 sections; one East facing and the other South facing. Grapes from each block are fermented and vinified separately allowing each to express their unique style and true terroir. The wine underwent natural fermentation initially in tank, followed by oak. It was left on the lees for a period of 20% New French Oak before blending and bottling. Perdeblokke is a selection of the 5 best barrels that make up the final blend. |
| Wine analysis: | |
| Alcohol | 13,63% |
| Residual sugar | 2,9g/l |
| pH | 3,08 |
| Total acid | 7,2g/l |
| Maturation | Drink now or enjoy for the next 5 years. |
| Region | Constantia, Western Cape |

