

KLEIN CONSTANTIA

— 1685 —

The Clara Sauvignon Blanc



Vintage	2025
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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

Pronounced aromas of elderflower, fig leaf and green nettle are complemented by notes of sage, bay leaf and oak spice. The palate is concentrated and linear, showing flavours of red peppercorn, peach blossom and peach pip. A fine phenolic grip and bright acidity provide structure and balance. The finish is persistent, with herbal complexity and mineral freshness.

Grape variety	100% Sauvignon Blanc
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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	13,79%
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Residual sugar	1.8g/l
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pH	3,1
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Total acid	7,5g/l
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Region	Constantia, Western Cape
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