

KLEIN CONSTANTIA

— 1685 —

Perdeblokke Sauvignon Blanc



Vintage	2025
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	The nose opens with a gentle reductive edge, revealing flinty notes of wet stone and crushed slate. Grapefruit, gooseberry and lime zest bring freshness and vibrancy, while subtle oak adds complexity. The palate is precise and focused, with a distinct mineral character and bright acidity. Elegant and refined, the wine finishes long and fresh, with impressive purity and finesse.
Grape variety	100% Sauvignon Blanc
Wine record	The vineyard is harvested at 4o'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	13,85%
Residual sugar	1,6g/l
pH	3,04
Total acid	7,2g/l
Maturation	Drink now or enjoy for the next 5 years.
Region	Constantia, Western Cape