KLEIN CONSTANTIA
— 1685 —

ESTATE SAUVIGNON BLANC 2026

A PURE EXPRESSION OF OUR TERROIR

Our Sauvignon Blanc is quintessential Klein Constantia, a pure expression of our terroir. Over 40 years of growing the variety have given us a deep understanding of our site and vine balance. The vineyards range from 70 to 340 metres above sea level, across east- to south-facing slopes of Table Mountain sandstone and decomposed granite. The wine brings together 38 different parcels, with selected batches combined to create a distinctive expression of Klein Constantia Sauvignon Blanc.



GRAPE VARIETY
100% Sauvignon Blanc.

LOCATION
Constantia, Western Cape, South Africa.

SOIL
Table Mountain sandstone and decomposed granite.

CLIMATE
Cool maritime climate, strongly influenced by the proximity of False Bay and the Atlantic Ocean.

VINTAGE OVERVIEW
One of the earliest harvests on record, the season began with a warm, dry spring before cooler temperatures slowed ripening. An extended harvest allowed optimal maturity, producing exceptionally healthy fruit.

WINEMAKING
Harvested by hand at 4am, with each parcel picked separately over a period of four weeks to preserve freshness. Each block is fermented separately to express its individual terroir before blending. 80% undergoes wild fermentation, while 20% is inoculated with non-Saccharomyces yeasts to enhance complexity. Some wild fermentations take up to two months to complete. 10% is aged in neutral 500L oak barrels, with six months on gross lees before blending and bottling.

AGEING
10% is aged in neutral 500L oak barrels. The wine spends 6 months on gross lees before blending and bottling.

TASTING NOTES

Light and bright, with aromas of citrus zest, lime rind, pink grapefruit and ripe stone fruit. The textured palate reveals grapefruit and white peach, complemented by subtle oak spice, distinctive salinity and a rich mid-palate, finishing with vibrant acidity and a long, crisp finish.
Closure: The 2026 vintage is bottled under cork for the South African market.
Serving temperature: 8° to 12°Celsius. Drink now but will improve with time.

Alcohol: 13,95% Residual Sugar: 2,1g/l pH: 3,26 Total acid: 6,5g/l

Klein Constantia Estate
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