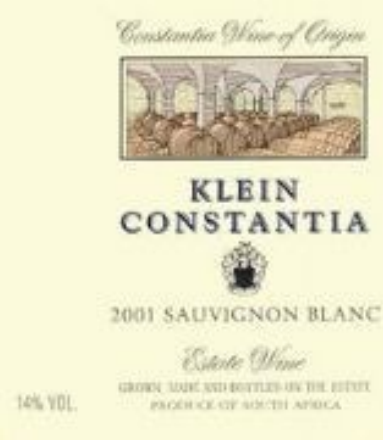
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Klein Constantia Sauvignon Blanc 2004



International Wine Challenge 2005 - Seal of Approval
Pale straw-yellow in colour. Subtle, fresh fig and herbaceous tones underlie the more forthcoming pineapple and granadilla aromas. Broad richness of fruit flavours on entry are focused by racy acidity and minerality, towards a clean, lime-flavoured finish.

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon
winery : Klein Constantia Estate
winemaker :
wine of origin :
analysis : **alc :** 13.5 % vol **rs :** 1.3 g/l **pH :** 3.51 **ta :** 6.1 g/l
type : White
pack : Bottle

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ageing : Drinking well now, but will develop well over the next couple of years.

in the vineyard : Sauvignon Blanc vines are grown on the lower, south-facing slopes of Klein Constantia Estate. Atlantic and Indian ocean breezes ensure a relatively long and cool growing season, resulting in wines of distinctive varietal character. Unirrigated soils comprise decomposed Table Mountain granite.

about the harvest: Grapes were harvested towards the end of February, with moderate yields and sound quality in this unusual vintage.

in the cellar : Limited skin contact in rototanks was given for greater extraction and fuller flavours, followed by cool fermentation in stainless steel tanks. The wine was fermented dry and bottled 7 months after harvest, with no use of oak or malolactic fermentation.