

## Klein Constantia Perdeblokke 2009

Straw-like in appearance with a light green tint. The nose on first approach is closed, so decanting, or slow-savouring is recommended. Once opened, it offers very subtle nuances of Sauvignon character rather than excessive exuberance. Petit-pois, a touch of chives, some mineral notes, faint whiffs of orange blossom. These are the Perdeblokke scents of 2009. The palate is still tightly wound thanks to a bracing core acidity and textured minerality, but likewise opens with aeration to reveal layers of sweet fruited nectarine and pithy grapefruit flavours.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Klein Constantia Estate

**winemaker :** Adam Mason

**wine of origin :**

**analysis :** alc : 13.06 % vol    rs : 3.4 g/l    pH : 3.22    ta : 7.1 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

Veritas 2005 - Gold

**ageing :** At the current rate of evolution, 2009 Perdeblokke will achieve peak condition near the 2013 mark.

**in the cellar :** With wonderful levels of natural acidity and good flavour ripeness, the winemaking itself played a cameo role. Early morning picking coupled with gentle pressing resulted in the recovery of fresh, healthy juice which was lightly racked before being inoculated for fermentation. A year of fine lees maturation in tank preceded bottling and a further 11 months maturation in bottle before release.

