

## Klein Constantia Sauvignon Blanc 2010

Pungent aromas of guavas, citrus blossom and passion fruit greet the nose. The palate is poised on a knife edge of brisk mineral notes and succulent acidity. Flavours are piercing and vibrant with a richly textured finish. Overall the impression is one of crystalline fruit expression with an underlying refreshing character.

**variety :** Sauvignon Blanc | 97% Sauvignon Blanc. 3% Semillon

**winery :** Klein Constantia Estate

**winemaker :** Adam Mason

**wine of origin :** Constantia

**analysis :** alc : 13.14 % vol    rs : 2.8 g/l    pH : 3.3    ta : 7.6 g/l

**type :** White    **style :** Dry

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

**ageing :** Will mature favourably in bottle in bottle up to 2020

**in the vineyard :** The vintage marks a turning point for Klein Constantia. Organic vineyard management practices helped define the wine style in this relatively difficult year. Low yields as a result of wind and rain during flowering were perhaps exaggerated by our vineyard management approach, but none the less the quality achieved vindicates the smaller crop.

**about the harvest:** Generally greater ripeness was achieved this year at lower ballings than in previous years with the result that acidity levels were much higher and the pH much lower.

**in the cellar :** Extended skin maceration were performed on all the batches. Juice yields were thus higher, and flavour expression more marked in the final wine.

