

KC Sauvignon Blanc 2011

Light green appearance. The nose is classically Sauvignon. Bracing sea spray, mineral whiffs offset by pungent gooseberry, asparagus and tropical notes. The palate is rich yet fresh at the same time, with good juicy Sauvignon flavours and a lasting finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Klein Constantia Estate

winemaker : Adam Mason

wine of origin : Constantia

analysis : alc : 13.45 % vol rs : 1.6 g/l pH : 3.44 ta : 6.5 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **closure** : Screwcap

ageing : Enjoy within 3 years from the date of vintage.

in the vineyard : The KC range is made at Klein Constantia from grapes sourced outside Constantia. The Sauvignon fruit for this vintage was sourced from prime vineyards in Elgin and Elim, close to the southern-most point of Africa, where temperatures during the traditionally warm summer months are of the coolest in the Cape. The resulting grapes are high in natural acidity and pungent Sauvignon blanc aromas.

General

Grapes were sourced from two top quality vineyards in Elim and Elgin. Sauvignon blanc grapes tend to best express their varietal flavours when grown in cool sites, hence our quest to source from vineyards either close to the sea, or at high altitude.

in the cellar : Purchased grapes were chilled overnight before careful processing in the cellar. Fermentations lasted up to 4 weeks, where after the wines remained on gross lees for 3 months before blending.

