

Klein Constantia Estate Sauvignon Blanc 2012

Fresh and subtly aromatic, this wine exhibits the typical Sauvignon blanc characteristics of gooseberry and citrusy lemon and lime on the nose. A hint of clove comes through and is underpinned by passion and grape-fruit aromas.

Crisp minerality, fresh acidity and a well-integrated palate are complemented by flavours of papaya, sweet melon, lemon, lime and passion fruit. The finish is long and rich and almost increases with intensity towards the end.

variety : Sauvignon Blanc | 89% Sauvignon Blanc, 11% Semillon

winery : Klein Constantia Estate

winemaker : Matthew Day

wine of origin : Constantia

analysis : alc : 13.9 % vol rs : 1.95 g/l pH : 3.3 ta : 6.7 g/l

type : White **style :** Dry **body :** Full **taste :** Mineral

pack : Bottle **size :** 0 **closure :** Cork

ageing : Drink now or allow to develop until 2015.

in the vineyard : Sticking to the basics and focusing strongly on quality, this vintage was able to better express the unique terroir of Klein Constantia. All vineyard blocks were kept completely separate from start to finish allowing each individual block to reveal its potential.

about the harvest: 2012 provided ideal ripening conditions for Sauvignon blanc. Cool evening temperatures resulted in the lower pH, tighter acidity and natural crisp minerality very typical of a Klein Constantia Sauvignon blanc.

The berries were hand-harvested in the early mornings and bunch sorted, when necessary.

in the cellar : The wine was 100% tank fermented and left on the lees for 3 months in total.

