

KC Sauvignon Blanc 2013

Light green in appearance, the inclusion of Semillon adds some extra weight and complexity while the Sauvignon blanc adds balance to create a light, crisp and fresh easy drinking wine. Racy acidity complements good balance between a tropical and slightly greener style, with flavours of sweet melon, fig and gooseberries on the palate.

variety : Sauvignon Blanc | 86% Sauvignon Blanc, 13% Semillon, 1% Nouvelle

winery : Klein Constantia Estate

winemaker : Matthew Day

wine of origin : Western Cape

analysis : alc : 13.6 % vol rs : 1.3 g/l pH : 3.44 ta : 6.15 g/l

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

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

ageing : Will improve in the bottle for up to three years from vintage.

in the vineyard : The majority of the fruit for the KC Sauvignon Blanc label came from Klein Constantia itself which is evident in the style of this vintage. Adding complexity to the wine is fruit sourced from three wine growing regions: Elgin, Stellenbosch and Durbanville. The end result is a great expression of a cool climate wine that is also light and easy-drinking.

about the harvest: Regarded as one of the best vintages of the last few years, 2013 delivered in terms of production and quality.

in the cellar : The grapes were chilled overnight before careful processing in the cellar. Fermentation lasted up to 6 weeks whereafter the wine remained on the lees for 2 months before bottling.

