

Klein Constantia Perdeblokke 2011

On the nose the Perdeblokke has very absorbing aromas of dried straw, marzipan and nectarines with a subtle hint of aniseed spice, followed by a palate that is rich in complexity with crisp minerality and sweet citrus fruit. Complimented by a fine acidity that helps to form the backbone of the wine, this 2011 vintage has a long and powerful finish that completes the flavour sensation.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Klein Constantia Estate

winemaker : Adam Mason

wine of origin : Constantia

analysis : alc : 13.2 % vol rs : 2.3 g/l pH : 3.03 ta : 7.9 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : Perdeblokke will definitely benefit from age but it is showing very well at the moment. Drink now or keep for up to 5 years.

in the vineyard : Klein Constantia Perdeblokke is a single vineyard wine. The name refers to the horses that tilled the soils of this vineyard whose steep slopes lie 200 - 220 metres above sea level. Since its planting in 2000, the Perdeblokke has yielded the best quality sauvignon on the farm, which prompted the decision to produce a single vineyard wine. It is made only in years of exceptional quality in order to uphold the reputation of the Perdeblokke vineyard.

about the harvest: Harvested in the cool early morning.

in the cellar : The grapes were gently pressed to yield fresh, healthy juice which was lightly racked before being inoculated for fermentation. Aged in neutral 500 litre barrels on the fine lees for a period of 8 months, the wine was thereafter carefully prepared for bottling. The 2011 was held back in bottle for 12 months before release to allow the wine to develop to its full potential.

