

## Klein Constantia Estate Sauvignon Blanc 2013

Crisp green notes on the nose are complemented by delectable tropical flavours of sweet melon, gooseberries and Kiwi fruit. Fresh acidity on the palate, together with great fruit intensity and classic Constantia minerality create a bold wine that is made to be enjoyed with food.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Klein Constantia Estate

**winemaker :** Matthew Day

**wine of origin :** Constantia

**analysis :** alc : 13.2 % vol   rs : 1.3 g/l   pH : 3.3   ta : 6.4 g/l

**type :** White   **style :** Dry

**pack :** 0   **size :** 0   **closure :** 0

**ageing :** Drink now or allow to develop until 2016.

**in the vineyard :** 2013 was a very interesting year for Sauvignon blanc at Klein Constantia. A different ripening season led to higher degrees of phenological ripeness of the Sauvignon blanc at a much later stage than previous years, creating a wine that expresses a great amount of tropical fruit aromas.

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:** 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.

