

Klein Constantia Perdeblokke Sauvignon Blanc 2014

On the nose you will find rich aromas of gooseberries and blueberries. The palate follows through with a range of characters; from concentrated tropical fruit to a spicy, flinty and greener style, flavours that truly express the unique Perdeblokke style. The wine follows through with a great acidity that helps to lengthen the full finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Klein Constantia Estate

winemaker : Matthew Day

wine of origin : Constantia

analysis : alc : 13.49 % vol rs : 2.3 g/l pH : 3.13 ta : 6.8 g/l

type : White **style :** Dry **body :** Full **wooded**

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

ageing : Drink now or enjoy for the next 5 years.

The name, Perdeblokke, refers to the horses that tilled the soils of the steep slopes that lie 200-220 metres above sea level on the Constantia mountain. Since its planting in 2000, the Perdeblokke has yielded top quality and distinct made in years of exceptional quality.

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 : In order to make the best possible single vineyard wine, in 2013 we divided the block up into 4 different portions of which each was then harvested at the perfect time. The aim was to increase the complexity of this single vineyard wine and bring out characters present at different ripening periods. Each section was carefully basket pressed, settled and then partially fermented in stainless steel tank before being racked to neutral 500 L oak barrels for the final portion of fermentation. The wine is then aged on the gross lees for another 9 months before blending and bottling. In order to make the best possible blend, we selected only the best 3 barrels that suited the Perdeblokke style.



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