

Klein Constantia Perdeblokke Sauvignon Blanc 2017

Bright and light in appearance, aromas of flinty lime zest fill the nose. The palate is full bodied, rich and creamy with concentrated fruit flavours. A fine mineral acidity forms the backbone of the wine as it concludes with a long fresh finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Klein Constantia Estate

winemaker : Matthew Day

wine of origin : Constantia

analysis : alc : 13.62 % vol rs : 1.9 g/l pH : 3.19 ta : 7.9 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

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

in the vineyard : 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 slopes of the Constantiaberg mountain. Since it was planted, the Perdeblokke has yielded top quality and a distinctly unique Sauvignon Blanc, which prompted the decision to produce this special label wine in 2005. It is only made in years of exceptional quality.

about the harvest: At harvest time, we rely on taste and the perfect acid balance in the grapes.

in the cellar : Once harvested we carefully basket pressed, settled and then partially fermented the wine in Stainless steel tank before being racked to neutral 500L oak barrels for the final portion of fermentation. The wine was aged on the gross lees for a further 9 months before blending and bottling.

