

Klein Constantia Perdeblokke Sauvignon Blanc 2018

Straw-like in appearance with a light green hue. An intense nose bursting with aromas of blackcurrant, fig and flint. The palate is rich and full bodied, yet precise and serious. A zesty mouthfeel with a crisp minerality that truly expresses the complex and energetic "Perdeblokke" terroir. The palate is complimented by a fine acidity, the wine concludes with a long saline finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Klein Constantia Estate

winemaker : Matthew Day

wine of origin : Constantia

analysis : alc : 13.39 % vol rs : 3.2 g/l pH : 3.22 ta : 7.0 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.

Perdeblokke' refers to the horses that tilled the soils of the steep vineyard located 200-220 metres above sea level on the slopes of the Constantia berg, after which it was named. Since it was planted, the 'Perdeblokke' has yielded grapes of the highest quality giving us a distinctly unique Sauvignon Blanc, which prompted the decision to produce the first vintage of this 'single vineyard' wine in 2005. It is only made in years of exceptional quality.

in the vineyard : It is divided into 2 sections; one East facing and the other South facing.

about the harvest: The vineyard is harvested at 4o'clock in the morning in order to preserve the freshness of the grapes.

in the cellar : Grapes from each block are fermented and vinified separately allowing each to express their unique style and true terroir. The wine underwent natural fermentation initially in tank, followed by oak. It was left on the lees for a period of 9 moths before blending and bottling.

