wine.co.za
easiest way to buy wine

Klein Constantia Sauvignon Blanc 2003

The lively, limpid straw-yellow, green-tinged colour hint at the classic cooler-climate Klein Constantia style. Forthcoming aromas of granadilla, fig and wild scrub lead to equally piquant and concentrated flavours of pineapple and ripe citrus fruit. Fresh acidity and firm minerality carry through to a long, savoury finish.

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon
winery :
winemaker :
wine of origin :
analysis : **alc :** 13.7 % vol **rs :** 1.7 g/l **pH :** 3.32 **ta :** 7.0 g/l
type : White
pack : Bottle

ageing : Drinking well now, but will happily keep a further 3 years.

in the vineyard : Sauvignon Blanc vines are grown on the lower, south-facing slopes of Klein Constantia Estate. Atlantic and Indian ocean breezes ensure a relatively long and cool growing season, resulting in wines of distinctive varietal character. Unirrigated soils comprise decomposed Table Mountain granite.

about the harvest: Grapes were harvested in mid-February. Yields were moderate and quality high in this near-perfect vintage.

in the cellar : Limited skin contact in rototanks was given for greater extraction and fuller flavours, followed by cool fermentation in stainless steel tanks. The wine was fermented dry and bottled 7 months after harvest, with no use of oak or malolactic fermentation.