KLEIN CONSTANTIA — 1685 —

Sauvignon Blanc



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Vintage	2020
General	A great deal of attention has been placed on expressing the Klein Constantia style in this wine. It consists of a blend of various parcels from the estate, each kept separate throughout the winemaking process. Finally, they are carefully blended together to create a perfect representation of the unique Klein Constantia terroir.
Description	Light and bright in appearance. Fresh flavours of grapefruit, green fig and an oyster shell salinity fill the nose. Full bodied and concentrated, the palate is textured with a light acidity and bold minerality. An elevated expression of Sauvignon Blanc. The wine concludes with crisp and long spicy finish.
Grape variety	100% Sauvignon Blanc.
Wine record	Harvested at 4am in the morning in order to preserve the freshness. A selection of 36 different blocks were used, each harvested and vinified separately in order to create the perfect blend. Only free run juice extracted and used from a combination of both whole bunch and destemmed grapes. 25% percent of the fruit underwent skin contact for 12 hours, 80% wild fermentation, 100% organic nutrients and wine is now 100% vegan friendly.
Wine analysis:	
Alcohol	13,38%
Residual sugar	2,4g/l
рН	3,16
Total acid	6,8g/l
Maturation	Drink now or allow to develop until 2024
Region	Constantia, Western Cape