

# KLEIN CONSTANTIA

— 1685 —



## PRODUCER PROFILE

Estate owned by: Zdenek Bakala, Charles Harman, Bruno Prats and Hubert de Boüard  
Winemaker: Matthew Day  
Total acreage under vine: 140  
Estate founded: 1685  
Winery production: 125,000 Bottles  
Region: Constantia  
Country: South Africa

## Klein Constantia Sauvignon Blanc 2019

### WINE DESCRIPTION

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.

Situated between 70 meters and 343 meters above sea level, with a constant sea breeze above 150 meters, temperatures remain cool, preserving the fruit during ripening. With the ocean a mere 10 kilometres away, the wind plays an important factor, too, often stressing the vineyard and resulting in an increase in concentration and flavor in the fruit. The higher slopes are some of the colder slopes in the Cape, with fewer sunlight hours and lower temperatures being ideal for preserving the acidity and pH of white varieties, most especially Sauvignon Blanc.

Sticking to the basics, we created a wine made to better express the vineyards and truly respect the Klein Constantia terroir. Batches were hand sorted and the grapes were pressed gently, allowing optimal free run juice to be used. It was 100% tank fermented and spent 7 months on the lees after which the various batches were blended together to create this elegant wine.

### TASTING NOTES

Bright in appearance with an inviting nose, abundant with flinty and citrus aromas. The palate is full bodied, well rounded with a prominent texture and a steely acid backbone. Fresh and pure flavors of melon and citrus envelope the mouth that concludes with lingering and rich finish.

### VINEYARD & PRODUCTION INFO

Vineyard size:	925
Soil composition:	Decomposed Granit and Clay
Training method:	VSP
Elevation:	248 feet
Vines/acre:	280
Yield/acre:	1.4 tons
Exposure:	Southeastern
First vintage of this wine:	1986
Bottles produced of this wine:	125,000

### WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14-21 days days
Fermentation temperature:	61 °F
Maceration technique:	Punchdown and Pumpovers
Malolactic fermentation:	no
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	8 months
Length of bottle aging:	3 months

### ANALYTICAL DATA

Alcohol:	13.6%
pH level:	3.3
Residual sugar:	1.4 g/L
Acidity:	6.1 g/L

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## Sauvignon Blanc



<b>Vintage</b>	2019
<b>General</b>	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.
<b>Description</b>	Bright and light in appearance, aromas of citrus and stonefruit fill the nose. The palate is richly textured, fresh and complex with a bold minerality - a pure expression of Sauvignon Blanc. The wine concludes with a long crisp flinty finish.
<b>Grape variety</b>	100% Sauvignon Blanc.
<b>Wine record</b>	Sticking to the basics, we made a wine to truly respect and express the Klein Constantia terroir. Batches were hand sorted and the grapes were pressed gently, allowing optimal free run juice to be used. It was 100% tank fermented and spent 7 months on the lees after which the various batches were blended together to create this elegant wine.
<b>Wine analysis:</b>	
<b>Alcohol</b>	13,48%
<b>Residual sugar</b>	1.6g/l
<b>pH</b>	3,27
<b>Total acid</b>	6,3g/l
<b>Maturation</b>	Drink now or allow to develop until 2023
<b>Region</b>	Constantia, Western Cape

