

KLEIN CONSTANTIA ESTATE, CONSTANTIA,  
SOUTH AFRICA

# ESTATE SAUVIGNON BLANC

## DETAILS OF PRODUCTION

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. 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 flavours of melon and citrus envelope the mouth that concludes with lingering and rich finish.

## HOW TO SERVE

A great food wine. Perfect as an accompaniment to South African West Coast oysters and warm citrus fish salads. Drink now or leave to develop until 2022.

[www.kleinconstantia.com](http://www.kleinconstantia.com)

**MENTZENDORFF**  
*wine shippers since*  
**1858**

**KLEIN  
CONSTANTIA**  
— 1685 —

**VINTAGE**  
2018

**STYLE**  
White

**BLEND OF GRAPES**  
100% Sauvignon Blanc

**WINEMAKER**  
Matthew Day

**ALCOHOL**  
13.66%

**RESIDUAL SUGAR**  
1.4g/l

