

KLEIN CONSTANTIA

— 1685 —

CONSTANTIA, WESTERN CAPE, SOUTH AFRICA – KLEIN CONSTANTIA ESTATE

Growing and ripening conditions leading up to harvest 2015 were typically mild and dry with the rainfall over the spring/summer period limited to 109mm versus 469mm in 2014. As a result the disease levels were low, canopies were well balanced and this ensured an even ripening.

After tasting the first block of Sauvignon, the decision was made to pick without even looking at the analysis. The first grapes came into the cellar on the 28th of January, almost three weeks earlier than last year and earlier than any records indicate. From that day we harvested for 6 weeks and finished in record time with the last of the grapes coming in on the 16th of March, a new milestone.

Picking started at 4am to ensure that cooler and better quality grapes arrived in the cellar. This in turn helps us to use less sulphur and encourage more 'wild yeast' fermentations.

Harvest 2015 will be remembered by the devastating fire that affected the entire Southern Peninsula for two weeks in March. Through the determination and hard work of the Klein Constantia team we were able to minimize the damage caused to the farm and vineyards, largely kept to the upper reaches of the farm. Fortunately for the wine, we had already picked most of the grapes with only a small portion that still had to be harvested. Thankfully, these portions came from the most further point on the farm from the fire so it is unlikely that there was damage to any grapes or wine produced as a result of the fire.

The one part of harvest we were most excited about was the opportunity to utilize the newly renovated cellar. The setup of the new cellar is practical and easy to use with incredible state of the art equipment to help make wine that is truly respectful of our unique terroir. We have introduced contemporary red wine reverse Tron Conic fermentation tanks, the first of its kind in South Africa, to help revolutionise the way we approach our red wine.

This year we picked 23 different batches to make up the final blend of Vin de Constance. In addition to different levels of ripeness each batch was made in its own unique way. The most time consuming of these batches is the essencia, the heart and soul of the Vin de Constance, which is made from raisins harvested individually by our specialised team. The 2015 harvest has given us the perfect balance between sugar, alcohol and acidity. At the moment, fermentation is ticking away slowly and will be put to rest in barrel soon.

The wines of 2015: Favourable conditions allowed us to make wines of a very high quality, including 6 single vineyard Sauvignon blancs over and above the Metis, Organic, Estate and KC Sauvignon Blanc. This equates to 10 different terroir specific concept wines so we can truly express the diversity and complexity we are able to achieve here at Klein Constantia.

