

# CONSTANTIA ROYALE

## Sauvignon Blanc

2022

### Winemaker Roger Burton's Notes



**Variety** : 85% Sauvignon Blanc  
15% Semillon

**Bottling Date** : November 2022

**No. of bottles** : 6,400 x 750 ml

#### Analysis

Alcohol 14% Vol  
Sugar 3 g/l  
Total Acid 5.9 g/l  
PH 3.47  
Total SO<sub>2</sub> 103 ppm  
Free SO<sub>2</sub> 29 ppm

#### Description

This was a beautiful vintage, with a cold winter, but then warm sunny Summer, which resulted in a fruitier wine than normal.

We make the Sauvignon from 2 slopes: A West facing slope in rich soil, that adds lots of ripe tropical flavours and a citrus backbone, and an East facing slope on decomposed granite and clay soils, that produces really lean, elegant wine, with lots of minerality, that we part age in barrel.

The Semillon is grown on the West slope, and we get really textured, round wine from these grapes, which helps to soften the Sauvignon Blanc, and add some more dimension. The final wine is an elegant, concentrated Sauvignon Blanc, poised between ripe tropical summer flavours, and a green, mineral herbaceousness. The acidity is perfectly balanced, and the wine is made to be drunk within 1 to 3 years after bottling.

**AWARDS:** Platter 4.5 stars, Tim Atkin 91pts