



*Pascal Jolivet*

# KLEIN CONSTANTIA

— 1685 —

Metis Sauvignon Blanc was inspired by Pascal Jolivet and his holistic approach to winemaking in Sancerre.

“In 2012 I was fortunate enough to be able to assist Pascal and his wine maker Jean-Luc Soty during their harvest period” - Matthew Day, wine maker at Klein Constantia.

During this time Matthew learned that their manner of making Sauvignon Blanc was completely opposite and unconventional to what he had been taught. In 2013, Jean-Luc joined the Klein Constantia team during their harvest. Amid this time, a decision was made to experiment with one of the highest blocks in the vineyard the “Pascal Jolivet” way.

“Since the 2013 Metis, Jean-luc has moved to a very exciting position in Burgundy and has been replaced by an amazing and just as passionate winemaker Valentina Buoso, who I have had the privilege of working with both in Sancerre and here at Klein Constantia. Together we have worked to make both the 2014 and the 2015 vintage of Metis using the same philosophy, with the exception of putting more emphasis on a terroir specific Sauvignon blanc.” - Matthew Day.

Blocks are selected high up on the Klein Constantia slopes that portray the ideal characteristics to make this style of wine: low pH, higher acidities and high altitudes. By adding minimal sulphur, no yeast and allowing a long cool fermentation, a completely natural and unique Sauvignon Blanc has been created that shows the true expression of the distinct Klein Constantia terroir.

The name Metis refers to the collaboration between the two countries to produce this great wine and is reflected in the flower on the label that is a hybrid of the South African Protea and French Iris.

