

KLEIN CONSTANTIA

— 1685 —



KC Cabernet Merlot

Vintage	2008
General	Through the use of innovative production techniques and sourcing of high quality grapes from throughout the Cape Winelands we aim to make an approachable yet high quality wine which is ready to drink on purchase, yet will benefit from an additional few years of bottle maturation.
Description	Fermentation and malolactic fermentation in stainless steel tanks and French oak barriques. Selected components were matured using micro-oxygenation techniques, whilst the remainders were barrel matured for a period of 24 months. Bottling took place in June 2010.
Grape variety	Cabernet Sauvignon 62%, Merlot 36%, Cabernet Franc 1%, and Malbec 1%.
Wine record	Appearance of classic claret with its ruby core with garnet rim. The nose combines wonderful briary elements with overtones of cedar wood and cigar box. The elegant palate is tautly structured yet displays mid-palate fruit sweetness and generous palate weight, finishing on a more-ish, savoury note.
Wine analysis:	
Alcohol	14.55%
Residual sugar	2.4g/l
pH	3.75
Total acid	5.3g/l
Maturation	This wine will be best enjoyed before 2012
Honours	Gold & Regional Trophy Decanter World Wine Awards 2011

