

KLEIN CONSTANTIA

— 1685 —

Chardonnay



Vintage	2018
General	Our unique terroir and cool climate consistently provides concentrated grapes full of flavour with a distinct freshness enabling us to produce a Chardonnay which is crisp with an enticing complexity.
Description	Abundant pear drop and citrus blossom, with a floral spicy note on the nose. The palate is chalky, clean and fresh with brioche aspects.
Grape variety	100% Chardonnay
Wine record	Made from a single vineyard on the lower slopes of Klein Constantia. The grapes were whole bunch pressed with the must left on the grape lees at 6C for a period of 1 week before racking off for fermentation. 30% of the juice was fermented in new 500L barrels and the remainder in stainless steel tanks, it was then transferred to neutral 500L barrels. Malolactic fermentation was avoided in order to maintain the freshness of the wine. The wine was aged for 9 months before blending and bottling.
Wine analysis:	
Alcohol	13,78%
Residual sugar	2,2
pH	3,43
Total acid	6,5
Maturation	Enjoy now or leave for a further 7 years to develop in the bottle.
Region	Constantia, Western Cape