

KLEIN CONSTANTIA

— 1685 —

Chardonnay



Vintage	2020
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	Bright and light in colour. Rich flavours of butterscotch, ripe peaches and citrus blossom fill the nose. The palate shows perfect balance of fruit and spice. Full bodied, elegant and textured with flavours of nutmeg and pineapple. A zesty acidity leads to a long flavourful finish.
Grape variety	100% Chardonnay
Wine record	Made from the newly planted Chardonnay vineyards located on the southern slopes, approximately 120m above sea level. 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 in stainless steel tanks. It was then transferred to 60% new 500L barrels for further aging. 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	13,38%
Residual sugar	2,0g/l
pH	3,54
Total acid	6,3g/l
Maturation	Enjoy now or leave for a further 7 years to develop in the bottle.
Region	Constantia, Western Cape