

KLEIN CONSTANTIA

— 1685 —

Chardonnay



Vintage	2014
General	Our unique terroir and cool climate gives us concentrated grapes full of flavour with a distinct freshness. We are therefore able to produce a Chardonnay which is crisp with an enticing complexity.
Description	Fresh and light toastiness on nose with butterscotch and nutmeg aromas. Medium bodied with an elegant structure, the wine has a flintiness with a balanced acidity that leads to a long finish.
Grape variety	100% Chardonnay
Wine record	In order to reflect the terroir, the Chardonnay was made naturally with minimal sulphur added. Fermentation occurred naturally using wild yeast from the vineyards, after which the wine went through partial Malo-lactic fermentation in 500L neutral French oak barrels. The wine was then aged on the gross lees for 9 months followed by careful blending, extended settling, minimal filtration and bottling.
Wine analysis:	
Alcohol	13.45%
Residual sugar	1.3g/l
pH	3.56
Total acid	4.5g/l
Maturation	Enjoy now or leave for a further 7 years to develop in the bottle.
Region	Constantia, Western Cape