

# KLEIN CONSTANTIA

— 1685 —

## Chardonnay



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| <b>Vintage</b>        | 2012                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| <b>General</b>        | 2012 sees the return of the Chardonnay to the Klein Constantia range. We are striving for a unique Klein Constantia style that reflects what our beautiful vineyards have to offer. Our cool climate ensures a light, delicate and crisp Chardonnay with fresh acidity and loads of character.                                                                                                                                             |
| <b>Description</b>    | The idea behind the wine is to focus on the fruit and not to over simplify the chardonnay wine style thus there is a great balance between delicate oak on the nose combined with creamy butterscotch, citrus and white peach aromas. These flavours are rounded off with good acidity ensuring a strong finish.                                                                                                                           |
| <b>Grape variety</b>  | 100% Chardonnay                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>Wine record</b>    | In order to reflect the beauty in the vineyards we made the chardonnay naturally with the addition of minimal SO <sub>2</sub> and bentonite. Fermentation occurred naturally using wild yeast from the vineyards followed by partial Malo-lactic fermentation in 300L neutral French oak barrels. The wine was then aged on the gross lees for 12 months followed by careful blending, extended settling, minimal filtration and bottling. |
| <b>Wine analysis:</b> |                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>Alcohol</b>        | 12.75%                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Residual sugar</b> | 1.8g/l                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>pH</b>             | 3.28                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| <b>Total acid</b>     | 5.8g/l                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Maturation</b>     | Enjoy now or leave for a further 2 years to develop in the bottle.                                                                                                                                                                                                                                                                                                                                                                         |
| <b>Region</b>         | Constantia, Western Cape                                                                                                                                                                                                                                                                                                                                                                                                                   |