

KLEIN CONSTANTIA

— 1685 —

Blanc de Blanc



Vintage	2019
General	Grapes are selected from a single block, one of the oldest located on the lower slopes of Klein Constantia. Harvested early in the season in numerous batches to ensure complexity in freshness, fruit and intensity. This marks the first vintage that this dry Cap Classique was crafted with zero dosage.
Description	Light and vibrant in appearance. A lively bouquet of lemon zest and brioche flavours abound on the nose. The mousse is elegant with a fine bubble. Fresh and lively, the palate is expressive, dry and balanced by a zesty acidity. Flavours of limes conclude with a rewarding long crisp finish.
Grape variety	100% Chardonnay
Wine record	The grapes were whole-bunch pressed using only the free-run juice and fermented, before being aged in a combination of stainless steel tank and barrels for 7 months. Following blending, bottling and secondary fermentation, the wine was aged for a further 38 months before disgorging.
Wine analysis:	
Alcohol	11,67%
Residual sugar	1,6g/l
pH	3,26
Total acid	6,3g/l
Maturation	Made to enjoy on release but it will however reward maturation for a further few years in bottle.
Region	Constantia, Western Cape