

KLEIN CONSTANTIA

— 1685 —

Chardonnay



Vintage	2013
General	Our unique terroir and cool climate gives us concentrated grapes full of flavours with a distinct freshness. We are therefore able to produce a Chardonnay with fresh acidity and an enticing complexity. Over the years, Klein Constantia was known for producing some of this country's premium Chardonnay's, we are delighted that it is now brought back to life.
Description	The key to making great Chardonnay is to have all the core factors that contribute to this variety in balance. On both the nose and the pallet we are looking for a wine that truly represents our unique terroir- a medley of fresh citrus and bright fruit notes combined with well-balanced oak integration that contributes an amazing wood spice of cloves and cedar. It is rounded off with a lengthy buttery brioche finish.
Grape variety	100% Chardonnay
Wine record	The best portion of the Chardonnay vineyard was selected, left to ripen and picked in 3 stages to highlight it's different components. Bunches were harvested and sorted by hand before being whole bunch pressed. Only the free run juice was used in order to prevent any phenolic characters and to respect the fruit. The free run juice was transferred directly to tank for fermentation which was completely natural, relying on the wild yeast from the vineyards. Over half way through fermentation, it was transferred to 50% new French oak 500l barrels and allowed to slowly finish off fermenting. There was no Malo-lactic fermentation on this wine, however it was left on the lees for 10 months before blending and bottling.
Wine analysis:	
Alcohol	13.60%
Residual sugar	1.1 g/l
pH	3.43
Total acid	5.7 g/l
Maturation	Enjoy now or leave for a further 2 years to develop in the bottle.
Region	Constantia, Western Cape