

KLEIN CONSTANTIA

— 1685 —

Chardonnay



Vintage	2019
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 vibrant in colour. The nose bursts with aromas of butterscotch and sweet citrus fruit. Full bodied with an elegant structure, flavours of white peach, macadamia nut and fresh citrus abound on the palate. A lively acidity is balanced by a delicate oak spice that leads to a long crisp finish.
Grape variety	100% Chardonnay
Wine record	Made mostly 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	13,45%
Residual sugar	2,2g/l
pH	3,27
Total acid	6,5g/l
Maturation	Enjoy now or leave for a further 7 years to develop in the bottle.
Region	Constantia, Western Cape