

# KLEIN CONSTANTIA

— 1685 —

## Chardonnay



<b>Vintage</b>	2021
<b>General</b>	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.
<b>Description</b>	Vibrant and bright in colour. Fresh with a light toastiness on nose, butterscotch and nutmeg aromas abound with a hint of ruby grapefruit. The palate is rich with a creamy texture, a crisp acidity down the midpalate follows with flavours of golden delicious apple and brioche aspects. The finish is punchy and long with flavours of vanilla pod and lime lingering.
<b>Grape variety</b>	100% Chardonnay
<b>Wine record</b>	Made 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.
<b>Wine analysis:</b>	
<b>Alcohol</b>	13,72%
<b>Residual sugar</b>	1,5g/l
<b>pH</b>	3,23
<b>Total acid</b>	7,8g/l
<b>Maturation</b>	Enjoy now or leave for a further 7 years to develop in the bottle.
<b>Region</b>	Constantia, Western Cape