

KLEIN CONSTANTIA

— 1685 —

MCC Brut



Vintage	2005
General	This is the first vintage release of Méthode Cap Classique from Klein Constantia. It comprises 60% chardonnay and 40% pinot noir.
Description	Fresh pale hues with a green tinge. Very lively in appearance. The nose shows biscuity autolysis characters with whiffs of red Pinot fruit. The palate is fresh, well rounded with a long creamy finish.
Grape variety	60% Chardonnay, 40% Pinot Noir
Wine record	Whole bunch pressing and fermentation in used 500L barrels. Barrel maturation for 12 months on gross lees. 100% malolactic fermentation. Harvesting of grapes between 18-19 Balling in early February. The wine was bottled for the second fermentation in January of 2006.
Wine analysis:	
Alcohol	11.80%
Residual sugar	7.5g/l
pH	3.3g/l
Total acid	6.5g/l
Maturation	Drink now or keep for the next 10 years
Honours	Top 5 best MCC's in the Wine Magazine MCC Challenge in 2008