

KLEIN CONSTANTIA

— 1685 —

MCC Brut



Vintage	2006
General	This is the 2nd vintage release MCC from Klein Constantia. It is a Brut Blanc de Blanc, which means that it is dry, and made from 100% Chardonnay grapes. Whole bunch pressing and fermentation in 500L barrels. Barrel maturation for 12 months on gross lees. 100% malolactic fermentation.
Description	Fresh pale hues with a green tinge. Very lively in appearance. The nose shows brioche autolysis characters with aromas of fresh apples. The palate is rich, intensely flavoured and has a fine, persistent bead.
Grape variety	100% Chardonnay
Wine record	Harvesting of grapes between 18-19 Belling in early February. The wine was bottled for the second fermentation in January of 2007 and allowed to mature for 28 months before the first degorging took place.
Wine analysis:	
Alcohol	11.93%
Residual sugar	5.5g/l
pH	3.17
Total acid	7.1g/l
Maturation	Made to enjoy on release it will however reward maturation for a further year or two in bottle.
Honours	Tie 1st place for Best Blanc de Blanc in Wine Magazine MCC Challenge 2009