

# KLEIN CONSTANTIA

— 1685 —

## MCC Brut



<b>Vintage</b>	2007
<b>General</b>	This is the 3rd vintage release MCC from Klein Constantia. The 2007 vintage is a blend of mostly chardonnay with approximately 13% pinot noir grapes.
<b>Description</b>	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.
<b>Grape variety</b>	
<b>Wine record</b>	Harvesting of grapes between 18-19 Balling in early February. The wine was bottled for the second fermentation in September 2008 and allowed to mature for 24 months before the first degorging took place. Whole bunch pressing and fermentation in 500L barrels. Barrel maturation for 12 months on gross lees. 100% malolactic fermentation.
<b>Wine analysis:</b>	
<b>Alcohol</b>	11.68%
<b>Residual sugar</b>	9.7g/l
<b>pH</b>	3.27
<b>Total acid</b>	8.9g/l
<b>Maturation</b>	Whilst enjoyable on release, it will improve well for a further 5 years from the date of vintage.

