KLEIN CONSTANTIA
1685

Brut Méthode Cap Classique

Vintage	2009
General	The 2009 is a Brut meaning that it is made in a dry style. It is a Blanc de Blanc and as such comprises 100% Chardonnay grapes. (Our Pinot Noir vineyards were removed in 2008.)
Description	Fresh, pale hues with a slightly golden tinge after the 21 months lees contact. The nose shows rich, complex brioche autolysis characters with aromas of flinty pine nuts and apples. The palate is fresh, well rounded with a long creamy finish.
Grape variety	Chardonnay
Wine record	Harvesting of grapes between 18-20º Balling in early February. Whole bunch pressing and fermentation in 500L barrels. Barrel maturation for 12 months on gross lees. 100% Malolactic fermentation. The wine was bottled for the second fermentation in January 2010 and allowed to mature for 21 months before the first degorging took place.
Wine analysis	
Alcohol	11.53 %
Residual sugar	8.5 g/l
pH	3.17
Total acid	8 g/l
Maturation	Made to enjoy on release but it will however reward maturation for a further few years in bottle.

Klein Constantia Estate
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