KLEIN CONSTANTIA
1685

Méthode Cap Classique Brut

Vintage	2010
General	This 2010 vintage expresses beautifully complex aromas, continually changing and evolving in the glass.
Description	Crisp and fresh minerality and flintiness upfront is followed by orange zest, lime and underlying cherry and vanilla tones. The palate is dominated by a powerful mousse, supported by fresh lively acidity and a slightly lower sugar content than previous years.
Grape variety	100% Chardonnay
Wine record	Harvested in early February, the grapes were whole-bunch pressed and fermented, before being aged in 500L barrel for 9 months. The wine was then blended and bottled and after secondary fermentation took place, was aged for a further 24 months before disgorging. 2010 is the first batch of MCC to be released at different intervals of lees aging: 2 years, 3 years and 5 years. The aim in doing this is to better understand this complex wine as we continue to strive for optimal quality.
Wine analysis:	
Alcohol	11.64%
Residual sugar	4.7 g/l
pH	3.17
Total acid	7.3 g/l
Maturation	Made to enjoy on release but it will however reward maturation for a further few years in bottle.

Klein Constantia Estate
Tel: +27 (0) 21 794 5188 | Fax: +27 (0) 21 794 2464 | www.kleinconstantia.com