

KLEIN CONSTANTIA

— 1685 —

Blanc de Blanc



Vintage	2022
General	Grapes are selected from a single block, one of the oldest located on the lower slopes of Klein Constantia. Harvested early in the season in numerous batches to ensure complexity in freshness, fruit and intensity.
Description	Lifted notes of lime zest, citrus blossom and green apple define the nose, layered with orange blossom, brioche, toffee apple and a subtle touch of oak spice and nutmeg. The palate is precise and linear, with bright acidity and a distinct saline thread bringing freshness and structure. Persistent citrus and orchard fruit notes carry through to a long, refined finish.
Grape variety	100% Chardonnay
Wine record	The grapes are whole-bunch pressed using only the free-run juice, then fermented and aged for 12 months in older oak barrels and stainless steel tanks. Full malolactic fermentation adds texture, while 36 months on the lees after secondary fermentation builds depth and complexity.
Wine analysis:	
Alcohol	12,31%
Residual sugar	6,3g/l
pH	3,13
Total acid	6,7g/l
Maturation	Made to enjoy on release but it will however reward maturation for a further few years in bottle.
Region	Constantia, Western Cape

