

KLEIN CONSTANTIA

— 1685 —

Chardonnay



Vintage	2025
General	Our unique terroir and cool climate consistently provides concentrated grapes full of flavour with a distinct freshness enabling us to produce a Chardonnay which is crisp with an enticing complexity.
Description	An inviting and generous nose reveals layers of ripe citrus and tropical fruit, underscored by notes of white peach. Subtle oak influence shows through in hints of vanilla lactones, adding warmth and complexity, while delicate floral tones of jasmine and citrus blossom bring lift and elegance. The palate is rich, rounded, and full-bodied, with a plush texture and a core of ripe, fruit-driven intensity. A gentle sweetness on the mid-palate enhances the wine's opulence, leading into a long, satisfying finish that is both smooth and well-balanced.
Grape variety	100% Chardonnay
Wine record	Made from the newly planted Chardonnay vineyards located on the southern slopes, approximately 120m above sea level. The grapes were whole bunch pressed with the must left on the grape lees at 6C for a period of 1 week before racking off for fermentation in stainless steel tanks. It was then transferred to 60% new 500L barrels for further aging. Due to a higher natural acidity, the wine underwent 60% malolactic fermentation in order to create the perfect balance and freshness. The wine was aged for 12 months before blending and bottling.
Wine analysis:	
Alcohol	13,75%
Residual sugar	1,9g/l
pH	3,56
Total acid	5,9g/l
Maturation	Enjoy now or leave for a further 7 years to develop in the bottle.
Region	Constantia, Western Cape