

## Klein Constantia Chardonnay 2003

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Pale straw gold in colour. Appealing peach and tropical fruit aromas, with subtle butterscotch notes. Stone fruit and fresh citrus flavours are complemented by balanced acidity and subtle oaking. The minerality of this well integrated wine carries through to a clean and pleasing finish.

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**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :**

**wine of origin :**

**analysis :** alc : 13.7 % vol   rs : 2.4 g/l   pH : 3.6   ta : 4.8 g/l

**type :** White

**pack :** Bottle

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**ageing :** Although the wine is ready to drink now, further integration will occur with another year in bottle.

**in the vineyard :** Chardonnay grapes are grown on the higher, cooler south-facing slopes of the Klein Constantia vineyards at 250m above sea level. Ocean breezes throughout summer ensure slow ripening, ideal for producing grapes with concentrated flavours and good acidity. Soils consist of decomposed Table Mountain granite.

**about the harvest:** Harvesting of these chardonnay grapes took place in late February of this perfect vintage.

**in the cellar :** Fermentation was initiated in stainless steel tanks, after which 70% of the wine went into new 500L Burgundian oak barrels for 8 months.