

Klein Constantia Chardonnay 2004

Veritas 2005 - Silver

Made in an intentionally fresh, lightly wooded style, we have tried to showcase the limey, minerally aspects of Klein Constantia Chardonnay by fermenting only 50% of the wine in barrels and the remainder in stainless steel tanks. Furthermore, only partial malolactic fermentation took place in order to retain as much natural acidity as possible. Due to the coolness and length of the 2004 growing season, I believe this Chardonnay is a lovely wine.

variety : Chardonnay | Chardonnay

winery : Klein Constantia Estate

winemaker : Ross Gower

wine of origin :

analysis : alc : 13.77 % vol rs : 3.1 g/l pH : 3.59 ta : 6.1 g/l

type : Red

Veritas 2005 - Silver

ageing : I believe this Chardonnay is a lovely wine, and is going to develop beautifully in bottle for the next 5-10 years.

in the vineyard : A long, cool ripening season in 2004 allowed for extended hang-time on the vine, thus ensuring the preservation of concentrated fruit flavours and a high degree of physiological ripeness.

in the cellar : 50% fermented and matured on its lees in 500L french oak barrels, 50% fermented in stainless steel tanks and matured on the lees for 12 months.

