

Klein Constantia Mme Marlbrook 2006

2008 Swiss International Air Lines Wine Awards â€” Seal of Approval

Fresh green appearance. The nose is dusty and herbaceous, dominated by Semillon aromas of cut grass and green figs. The palate is dry, with a chalky texture and an intense burst of pithy flavour on the finish. The palate will develop a richer texture with time.

variety : Semillon | 60% Semillon, 37% Sauvignon Blanc, 3% Muscat de Frontignan

winery : Klein Constantia Estate

winemaker : Ross Gower

wine of origin : Coastal/Constantia

analysis : alc : 13.67 % vol rs : 1.7 g/l pH : 3.07 ta : 6.2 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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about the harvest: Harvest took place in mid-February, all three grape varieties harvested on the same day.

in the cellar : This was the first year thout our flagship white was made using co-fermentation techniques. After harvesting the three grape varieties were whole bunch pressed together in the same press, the idea being to harness the synergy of co-fermentation rather than blending the various components at a later stage.

After whole bunch pressing, the juice was lightly settled before going into 500 litre barrels for fermentation. After 12 months ageing and stirring on the less, the wine was prepared for bottling in April 2007.

