

KC Brut Methode Cap Classique 2007

Fresh pale hues with a green tinge. Very lively in appearance. The nose shows brioche autolysis characters with aromas of fresh apples. The palate is rich, intensely flavoured and has a fine, persistent bead

variety : Chardonnay | 87% Chardonnay, 13% Pinot Noir

winery : Klein Constantia Estate

winemaker : Adam Mason

wine of origin : Constantia

analysis : alc : 11.68 % vol rs : 9.7 g/l pH : 3.27 ta : 8.9 g/l

type : Sparkling **style :** Off Dry

pack : Bottle **closure :** Cork

ageing : Whilst enjoyable on release, it will improve well for a further 5 years from the date of vintage.

in the vineyard : This is the 3rd vintage release MCC from Klein Constantia. The 2007 vintage is a blend of mostly Chardonnay with approximately 13% Pinot noir grapes.

about the harvest: Harvesting of grapes between 18 - 19 Balling in early February.

in the cellar : Whole bunch pressing and fermentation in 500 litre barrels. Barrel maturation for 12 months on gross lees. 100% Malolactic fermentation. The wine was bottled for the second fermentation in September 2008 and allowed to mature for 24 months before the first degorging took place.

