

Klein Constantia Mme Marlbrook 2008

Green golden in appearance, the nose exhibits ripe Sauvignon Blanc characters of white peaches and tropical notes. The palate is rich and unctuous with lively acidity and a fine mineral finish.

variety : Semillon | 63% Sauvignon blanc, 27% Semillon, 10% Chardonnay

winery : Klein Constantia Estate

winemaker : Ross Gower

wine of origin : Coastal/Constantia

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.48 ta : 6.7 g/l

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

pack : Bottle **closure :** Cork

ageing : With the correct storage, this wine will continue to mature and evolve for a further 5 - 10 years.

in the vineyard : This blended white wine expresses our viticultural potential for the production of fine white wine. Based on Semillon, Sauvignon Blanc and a lick of Muscat de Frontignan and has been matured in barrels for 11 months. A complex, multi-layered wine, it opens up beautifully in the glass and reveals its profound depth on the palate.

A difficult vintage for many due to the late spring rains and high plant vigour during the fruit ripening phase, but thanks to careful vineyard management the harvested fruit quality was high.

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

in the cellar : Due to the vintage conditions a smaller portion than normal of Semillon was sufficiently ripe for use in the blend, hence the higher Sauvignon Blanc weighting. Grapes were destemmed and crushed, then pressed and lightly settled before racking to 500L barrels for fermentation. The wine was bottled after a period of almost 12 months maturation on lees.

