

KC Brut MCC 2009

The 2009 is a Brut meaning that it is made in a dry style. It is a Blanc de Blanc, which means that it comprises 100% Chardonnay grapes (after the Pinot Noir vineyards were removed in 2008).

Fresh, pale hues with a slightly golden tinge after the 21 months lees contact. The nose shows rich, complex brioche autolysis characters with aromas of flinty pine nuts and apples. The palate is fresh, well rounded with a long creamy finish.

variety : Chardonnay | 100% Chardonnay,

winery : Klein Constantia Estate

winemaker : Adam Mason

wine of origin : Constantia

analysis : alc : 11.53 % vol rs : 8.5 g/l pH : 3.17 ta : 8 g/l

type : Sparkling **style** : Off Dry

pack : Bottle **closure** : Cork

ageing : Made to enjoy on release but it will however reward maturation for a further few years in bottle.

about the harvest: Harvesting of grapes between 18° - 20° Balling in early February.

in the cellar : Whole bunch pressing and fermentation in 500L barrels. Barrel maturation for 12 months on gross lees. 100% Malolactic fermentation. The wine was bottled for the second fermentation in January 2010 and allowed to mature for 21 months before the first degorging took place.

