

Klein Constantia MCC Brut 2010

This 2010 vintage expresses beautifully complex aromas, continually changing and evolving in the glass. Crisp and fresh minerality and flintiness upfront is followed by orange zest, lime and underlying cherry and vanilla tones. The palate is dominated by a powerful mousse, supported by fresh lively acidity and a slightly lower sugar content than previous years.

variety : Chardonnay | 100% Chardonnay

winery : Klein Constantia Estate

winemaker : Adam Mason

wine of origin : Constantia

analysis : alc : 11.64 % vol rs : 4.7 g/l pH : 3.17 ta : 7.3 g/l

type : Sparkling **style :** Off Dry

pack : Bottle **size :** 0 **closure :** Cork

2013 Platter Wine Guide - 5 Star Rating

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

about the harvest: Harvested in early February.

in the cellar : The grapes were whole-bunch pressed and fermented, before being aged in 500 litre barrel for 9 months. The wine was then blended and bottled and after secondary fermentation took place, was aged for a further 24 months before disgorging. 2010 is the first batch of MCC to be released at different intervals of lees aging: 2 years, 3 years and 5 years. The aim in doing this is to better understand this complex wine as we continue to strive for optimal quality.

