

Klein Constantia MCC Brut 2017

Light and vibrant in appearance. The nose shows toasted brioche characters with ripe citrus aromas. A fine and delicate mousse on the palate is supported by rich buttery flavours. Crisp on entry, the wine concludes with long zesty finish.

variety : Chardonnay | 100% Chardonnay

winery : Klein Constantia Estate

winemaker : Matthew Day

wine of origin : Constantia

analysis : alc : 11.88 % vol rs : 6.9 g/l pH : 3.31 ta : 7.0 g/l

type : Cap_Classique **style :** Off Dry **body :** Light **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

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

in the vineyard : Grapes are selected from a single block, one of the oldest located on the lower slopes of Klein Constantia.

about the harvest: Harvested early in the season in numerous batches to ensure complexity in freshness, fruit and intensity.

in the cellar : The grapes were whole-bunch pressed using only the freerun juice and fermented, before being aged in a combination of stainless steel tank and barrels for 7 months. Following blending, bottling and secondary fermentation, the wine was aged for a further 38 months before disgorging.

