

Klein Constantia Estate Chardonnay 2017

Bright and rich in colour. The nose is abundant with aromas of butterscotch, marzipan and dried apples. The palate is fresh and vibrant with a good backbone of acidity, balanced by creamy textures. Full bodied and round, the wine concludes with a crisp and lingering finish.

variety : Chardonnay | 100% Chardonnay

winery : Klein Constantia Estate

winemaker : Matthew Day

wine of origin : Constantia

analysis : alc : 13.20 % vol rs : 2.1 g/l pH : 3.55 ta : 6.1 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral

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

ageing : Enjoy now or leave for a further 7 years to develop in the bottle.

in the vineyard : Our unique terroir and cool climate consistently provides concentrated grapes full of flavour with a distinct freshness enabling us to produce a Chardonnay which is crisp with an enticing complexity.

in the cellar : Made from a single vineyard on the lower slopes of Klein Constantia. The grapes were whole bunch pressed with the must left on the grape lees at 6C for a period of 1 week before racking off for fermentation. 30% of the juice was fermented in new 500L barrels and the remainder in stainless steel tanks, it was then transferred to neutral 500L barrels. Malolactic fermentation was avoided in order to maintain the freshness of the wine. The wine was aged for 9 months before blending and bottling.

