

## Klein Constantia Chardonnay 2002

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Pale straw in colour. Attractive toastiness on nose, with some butterscotch and nutty aromas. Broad and weighty in style, with flavours of lime and grapefruit leading to a minerally finish. Greater integration will take place with further bottle ageing.

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**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :**

**wine of origin :**

**analysis :** alc : 12.4 % vol   rs : 2.0 g/l   pH : 3.49   ta : 5.9 g/l

**type :** White

**pack :** Bottle

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**ageing :** Although the wine is ready to drink now, further integration will occur with more time in bottle.

**in the vineyard :** Grown on the high, cooler south-facing slopes of the Klein Constantia vineyards at 250m above sea level. Atlantic and Indian Ocean sea breezes ensure ideal, slow ripening. Soils consist of decomposed Table Mountain granite and are not irrigated.

**about the harvest:** Chardonnay grapes were harvested in late February of this challenging, low-yielding vintage.

**in the cellar :** Fermentation was initiated in stainless steel tanks, and completed in French oak barrels. Spontaneous, full malolactic fermentation took place in barrel, after which the wine was matured in 500-litre Burgundian barrels (60%new) for 8 months.