## KLEIN CONSTANTIA — 1685 —



## KC Rosé

| Vintage        | 2016   |
|----------------|--|
| General        | Made in a Blanc de Noir style with minimal skin contact to   |
|                | allow for the perfect colour as well as light delicate       |
|                | flavours. Grapes are selected from cool climate vineyards    |
|                | from Constantia and Stellenbosch.                            |
| Description    | Bright and onion skin in appearance with aromas of citrus    |
|                | and berries. The palate is full and lively displaying a      |
|                | balanced acidity and a creamy texture. Full bodied, the      |
|                | wine finishes with a long berry bursting finish.             |
| Grape variety  | 100% Cabernet Franc  |
| Wine record    | Careful attention was paid to the level of fruit ripeness at |
|                | harvest. The grapes were whole-bunch pressed, yielding       |
|                | lightly coloured hues and fresh acidity.                     |
|                | The juice was settled and then fermented in stainless steel  |
|                | tanks. Minimal ageing on lees preceded stabilisation and     |
|                | bottling preparation.  |
| Wine analysis: |  |
| Alcohol        | 13.06%   |
| Residual sugar | 1.2g/l   |
| pН             | 3.4  |
| Total acid     | 5.3g/l   |
| Maturation     | Drink now or up to three years.                              |