

KLEIN CONSTANTIA

— 1685 —

MCC Brut



Vintage	2014
General	The grapes are selected from a single block located on the lower slopes of Klein Constantia. Three different batches were harvested between January and February to ensure freshness, fruit and intensity.
Description	Bright and light straw in colour. Aromas of baked brioche and granny smith apples are abundant on the nose. The palate is dominated by a powerful mousse with a full and zesty minerality. Fresh and lively, the wine ends with a crisp and lingering finish.
Grape variety	100% Chardonnay
Wine record	The grapes were whole-bunch pressed using only the free-run juice and fermented, before being aged in stainless steel tank for 7 months. Following blending, bottling and secondary fermentation, the wine was aged for a further 33 months before disgorging.
Wine analysis:	
Alcohol	11.60%
Residual sugar	6.1g/l
pH	3.37
Total acid	6.5g/l
Maturation	Made to enjoy on release but it will however reward maturation for a further few years in bottle.
Region	Constantia, Western Cape