

KLEIN CONSTANTIA

— 1685 —

MCC Brut



Vintage	2018
General	Grapes are selected from a single block, one of the oldest located on the lower slopes of Klein Constantia. Harvested early in the season in numerous batches to ensure complexity in freshness, fruit and intensity.
Description	Vibrant and bright in appearance. Fresh aromas of lime, grapefruit and green apple burst on the nose. Crisp and lively, the palate has a fine and elegant mousse. The palate is rich and concentrated balanced by flavours of toasted brioche and citrus fruit. The wine concludes with a long powerful zesty 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 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.
Wine analysis:	
Alcohol	11,62%
Residual sugar	6,4g/l
pH	3,3
Total acid	6,4g/l
Maturation	Made to enjoy on release but it will however reward maturation for a further few years in bottle.
Region	Constantia, Western Cape