

KLEIN CONSTANTIA

— 1685 —

Blanc de Blanc



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| Vintage | 2020 |
| 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. This marks the first vintage that this dry Cap Classique was crafted with zero dosage. |
| Description | Light and bright in appearance. The nose bursts with aromas of green apple, brioche and stone fruit. The palate is dominated by a powerful yet elegant mousse with bold, rich and ripe flavours. Textured and voluptuous with a zesty acidity. Fresh and lively, the wine concludes with a crisp 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 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 | 12,25% |
| Residual sugar | 2,5g/l |
| pH | 3,32 |
| Total acid | 6,1g/l |
| Maturation | Made to enjoy on release but it will however reward maturation for a further few years in bottle. |
| Region | Constantia, Western Cape |