

KLEIN CONSTANTIA ESTATE, CONSTANTIA,
SOUTH AFRICA

MENTZENDORFF
wine shippers since
1858

CAP CLASSIQUE

**KLEIN
CONSTANTIA**
— 1685 —

DETAILS OF PRODUCTION

A top quality 100% Chardonnay Methode Cap Classique. 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. 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.

TASTING NOTES

Bright and pale gold in appearance. An intense nose with vibrant flavours of stone fruit and citrus blossom, with a hint of brioche and lime zest. The upfront palate boasts precise bubbles, a concentrated mouse and lively fresh citrus flavours concluding with a crisp flinty finish.

HOW TO SERVE

Ideal as an aperitif. Made to enjoy on release but it will reward maturation for a further few years in bottle, to add complexity.

“One of the few whites at Klein Constantia that isn’t made from Sauvignon Blanc, this MCC is an all-Chardonnay Blanc de Blancs. Fresh, youthful and unwooded, it has tiny bubbles, yeasty, pastry flavours and a fresh, bracing finish. A bubbly to keep an eye on.” 90 points

TIM ATKINS, SOUTH AFRICA REPORT 2018
KLEIN CONSTANTIA MCC BRUT 2015

www.kleinconstantia.com

VINTAGE 2015
STYLE Sparkling
BLEND OF GRAPES 100% Chardonnay
WINEMAKER Matthew Day
ALCOHOL 12.11%
RESIDUAL SUGAR 6.3g/l

