

KLEIN CONSTANTIA ESTATE, CONSTANTIA,
SOUTH AFRICA

MENTZENDORFF
wine shippers since
1858

ESTATE CHARDONNAY

KLEIN
CONSTANTIA
— 1685 —

DETAILS OF PRODUCTION

The best portion of the Chardonnay vineyard was selected, left to ripen and picked in 3 stages to highlight its different components. Bunches were harvested and sorted by hand before being whole bunch pressed. Only the free run juice was used in order to prevent any phenolic characters and to respect the fruit. The free run juice was transferred directly to tank for fermentation which was completely natural, relying on the wild yeast from the vineyards. Over half way through fermentation, it was transferred to 50% new French oak 500l barrels and allowed to slowly finish off fermenting. There was no Malo-lactic fermentation on this wine, however it was left on the lees for 9 months before blending and bottling.

TASTING NOTES

Fresh and light toastiness on nose with butterscotch and nutmeg aromas. Medium bodied with an elegant structure, the wine has a flintiness with a balanced acidity that leads to a long finish.

HOW TO SERVE

Slightly chilled, serve with prawn and chorizo paella or ricotta stuffed chicken breast wrapped in prosciutto. Drink now or leave for a further 2 years in bottle.

VINTAGE
2015

STYLE
White

BLEND OF GRAPES
100% Chardonnay

WINEMAKER
Matthew Day

ALCOHOL
12.56%

RESIDUAL SUGAR
2.1g/l

