

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 early in the season to ensure complexity, 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 38 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 fine and delicate mouse and rich buttery flavours concluding with a crisp, long and zesty 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.

VINTAGE
2017

STYLE
Sparkling

BLEND OF GRAPES
100% Chardonnay

WINEMAKER
Matthew Day

ALCOHOL
11.88%

RESIDUAL SUGAR
6.9g/l

