

KLEIN CONSTANTIA

Mme. Marlbrook 2004

VITICULTURAL PRACTICES

Varietal	:	Semillon (52%), Chardonnay (22%), Sauvignon (19%) and Muscat de Frontignan (7%)
Soil Type	:	Hutton and Glenrosa
Age of vines	:	20 years
Trellising	:	VSP
Yield	:	50 hl/ha
Irrigation	:	None
Picking date	:	Mid Feb 2004
Grape Sugar	:	23.5 ° B
Acidity	:	5.6
pH at Harvest	:	3.4



WINEMAKING PRACTICES

Fermentation temperature	:	20° C
Method	:	Barrel fermentation in 300L and 500L barrels. Maturation on lees for 11 months.

WINE DETAILS

Residual Sugar	:	5.1g/l
pH	:	3.56
Total Acid	:	5.6 g/l
Alcohol	:	13.5 %
Maturation potential	:	

Wood Aging	:	Matured for 11 months in a combination of new 300L barrels and older 500L Barrels
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TASTING NOTES

A first from Klein Constantia, this blended white wine represents our unique viticultural potential for the production of fine white wine. Based on Semillon, the blend contains Sauvignon blanc, Chardonnay and a lick of Muscat de Frontignan and has been matured in barrels for 11 months. A complex, multi-layered wine, it opens up beautifully in the glass and reveals its profound depth on the palate.