

# KLEIN CONSTANTIA

— 1685 —

## KC Rosé



<b>Vintage</b>	2013
<b>General</b>	KC Rosé 2013 was made with a combination of Constantia-sourced Cabernet Franc and Cabernet Sauvignon from Stellenbosch. The addition of Cabernet Sauvignon helps to broaden the palate, adding extra structure and flavour appeal to the wine.
<b>Description</b>	The colour is a unique faded salmon light blush that is typical of this blanc de noir styled Rosé. The nose presents fresh vibrant flavours with a rich creaminess followed by some citrus and orange blossom. The palate is crisp and dry displaying balanced acidity and a creamy texture.
<b>Grape variety</b>	50% Cabernet Franc, 50% Cabernet Sauvignon
<b>Wine record</b>	Careful attention was paid to the level of fruit ripeness at harvest. A just-ripe style of fruit was whole-bunch pressed, yielding lightly coloured hues and fresh acidity. The juice was settled and then fermented in stainless steel tanks. Minimal ageing on lees preceded stabilisation and bottling preparation.
<b>Wine analysis:</b>	
<b>Alcohol</b>	13.50%
<b>Residual sugar</b>	2.2g/l
<b>pH</b>	3.35
<b>Total acid</b>	5.7g/l
<b>Maturation</b>	Drink now, while young.

*Ceviche de Peixe. Jantar Peruano, na Grand Cru em 23/02/2014.*