

KLEIN CONSTANTIA

— 1685 —

Marlbrook



Vintage	1999
General	<p>Vines benefit from prevailing cool southerly sea breezes during the summer, and soils comprise of decomposed Table Mountain granite and are not irrigated.</p> <p>Grapes were hand-harvested later than normal in March of this hot, dry vintage. Fermentation took place in rototanks at 26-30°C, with regular rotation ensuring maximum extraction of colour, tannins and flavours. These Bordeaux varieties were vinified and matured separately.</p>
Description	<p>Deep ruby in colour, with complex aromas of black berry fruit, violets, plum and cedar. The mouthfeel is richly textured, with deep, ripe fruit; firm, balanced tannins and a lingering finish. The compact structure will reward ageing for up to 10 years.</p>
Grape variety	Cabernet Sauvignon 50%, Merlot 40%, Cabernet Franc 10%
Wine record	<p>The merlot and cabernet franc originate from the vineyards surrounding the 18th century Marlbrook title of Klein Constantia Estate; the cabernet sauvignon from lower, warmer slopes. After 24 months in 100% new 225L French oak barrels, the wines were blended to create a classic Bordeaux-style blend.</p>
Wine analysis:	
Alcohol	13.50%
Residual sugar	1.5g/l
pH	3.4
Total acid	6.1g/l
Maturation	<p>Approachable now, though structure will allow further development in bottle. Cellaring potential: 8-10 years from vintage</p>