

KLEIN CONSTANTIA

— 1685 —

Vin de Constance



Vintage 2002

General Grapes are hand harvested and after crushing and destemming are left to macerate on their skins for several days. This process aids in the eventual pressing of the grapes as they yield their meagre juice more easily when the skins are softer. Fermentation in stainless steel tanks is followed by a lengthy cellar maturation process that can take up to four years, and involves at least two years barrel maturation.

Description Burnished copper in colour, with abundant aromas of dried mangos, apricots and honey. The palate is unctuously full bodied and intensely flavoured, with a thick, viscous consistency pared by pithy astringency and a fresh, mouthwatering finish.

Grape variety Muscat de Frontignan

Wine record Relatively wet harvesting conditions resulted in a poor vintage for red wines, but healthy, well-raisined Muscat grapes were harvested at ideally high sugar levels of 42 Brix on the 24 April 2002.

Wine analysis: Alc: 12.97% RS:153g/l pH: 3.91 TA: 6.7g

Maturation Will improve with correct cellaring up to 2017.

Honours Gold – Decanter World wine Awards – 2008
Gold International Wine Challenge - 2008
