

KLEIN CONSTANTIA

— 1685 —

Vin de Constance



Vintage 1998

General It was sought after by Napoleon, in his exile, and by the courts of Europe in the 18th and 19th century. Chosen for its soil of decomposed Table Mountain granite, and its cooling sea breezes from both the Atlantic and Indian oceans, these vineyards provide the perfect terroir for premium winegrowing. The wine is bottled in asymmetrical 500 ml bottles, which are a reproduction of the hand-blown originals. Each is presented in a black box, with a brochure on the history of the wine.

Description Grapes were left to dry on the vines and hand-selected towards the end of March of this cool vintage. Fermentation of the sweet, concentrated must took place in temperature-controlled stainless steel tanks, followed by 18 months of maturation in French oak. The wine was released almost 5 years after harvest.

Grape variety Muscat de Frontignan

Wine record Deep, yellow-gold in colour, with marked viscosity. Intense and complex nose of dried apricot, tangerine and muscat. Luscious, concentrated, sweet fruit flavours on the palate are balanced by fine acidity, and followed by a very long, flavourful finish.

Wine analysis: Alc: 14.3% RS:160g/l pH: 3.55 TA: 9.5g/l

Maturation Drink now or cellar long-term (15-20 years)

Honours Jancis Robison 17.5 Drink 2009-18
Wine Spectator 93 points
