

KLEIN CONSTANTIA

— 1685 —

Vin de Constance



Vintage 2001

General Vin de Constance 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.

Description Appearance of burnished copper. The nose is a heady mix of floral Muscat and fresh citric notes with signs of honeyed maturation. The palate is well balanced with wonderful flavours of dried mangos, dried apricots and honey, with a long fresh finish.

Grape variety Muscat de Frontignan

Wine record Grapes are hand harvested and after crushing and destemming are left on their skins for several days to macerate. This process aids in the eventual pressing of the grapes as they yield their juice much easier when the skins are soft and slightly broken down. 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.

Wine analysis: Alc: 14.8% RS: 135g/l pH: 3.66 TA: 8.8g/l

Maturation Drink now or cellar long-term. The wine is bottled in asymmetrical 500 ml bottles, which are a reproduction of the hand-blown originals. Each is presented in

Honours Wine Spectator: Score: 92. — James Molesworth, October 15, 2007
Wine Enthusiast: Score: 91. — Susan Kostrzewa, July 01, 2007
Top Natural Dessert wine in SA Terrior 2007
