

KLEIN CONSTANTIA

— 1685 —

Vin de Constance



Vintage 2004

General After harvesting selected shrivelled grapes, the berries are left to macerate on their skins for several days in order to soften, thus facilitating the recovery of their golden juice with pressing. The nectar thus obtained is fermented in a combination of stainless steel tanks and wooden 500L barrels. The total maturation time in the cellar before bottling the 2004 Vin de Constance was just under 4 years.

Description Bright golden in colour, the nose is filled with tropical aromas of dried pineapple, mango and with raisined, caramelised notes. The palate has a fresh acid entry which develops richness and envelopes the mouth in a fusion of tropical flavours tapering to a lingering, delicate finish.

Grape variety Muscat de Frontignan

Wine record Favourable weather conditions accompanied Adam Mason's first vinification of Vin de Constance. With the focus on fruit expression and elegance, the wine pays homage to Constantia's glorious past.

Wine analysis: Alc: 14.2% RS:130g/l pH: 3.51 TA: 8.7g/l

Maturation The combination of high residual sugar and alcohol levels has a well known preservative effect on bottled wine. Provided the cellaring conditions are ideal (12°C and 75-85% humidity) this wine is capable of ageing for at least 20 years from the date of bottling, and in many cases somewhat longer than that.

Honours Wine & Spirits Feb 2009, 93 Points
Wine Spectator March 2009: 94 Points
Jancis Robinson: 16.5; Drink 2009-14
Santam Classic Wine Trophy for Best Sweet Wine - March 2009
Stephen Tanzer (March / April 2009) 92 points
IWSC 2008 - Silver
