

KLEIN CONSTANTIA

— 1685 —

Vin de Constance



Vintage 2005

General Perfectly-timed, soft January rain exerted a positive influence on the raisined Muscat de Frontignan by preventing excessive berry shrivelling, thus enabling ultimate flavour development.

Description Limpid gold in colour, with a light green tinge indicating freshness. Richly aromatic and complex aromas redolent of candied orange peel, sundried peach mingle with hints of sandalwood. The wine's enticingly unctuous sweetness is balanced by perfectly-poised, fine acidity, carrying flavours of white peach, pears and mango to a nuttily savoury conclusion.

Grape variety Muscat de Frontignan

Wine record Hand selected, shrivelled grapes were harvested and left to soften on their skins for several days. This facilitated the recovery during pressing of a golden nectar, which was then fermented in a combination of stainless steel tanks and 500-litre oak barrels. Maturation time in the cellar, before bottling was 4 years.

Wine analysis: Alc: 12.28% RS:157g/l pH: 3.45 TA: 7.45g

Maturation The combination of high residual sugar and moderate alcohol levels has a well known preservative effect on bottled wine. Provided the cellaring conditions are ideal, this dessert wine is capable of ageing for at least 20 years, and in this vintage, perhaps somewhat longer.

Honours Gold – Classic Trophy Wine Show 2009
Gold – Terrior Awards 2009
Top Natural Sweet – Terrior Awards 2009
95 Points Wine Spectator 2010
94 Point Wine Spectator 2010
94 Points Wine Enthusiast 2010
Gold & VDC Trophy International Wine Challenge 2011
Gold Sommelier Wine Awards 2011
5 Stars Decanter Magazine 2012
