

KLEIN CONSTANTIA

— 1685 —

Vin de Constance



Vintage	2006
General	The long, warm and dry summer of 2006 created perfect conditions for the raising of our Muscat de Frontignan grapes whilst still on the vine.
Description	<p>Golden hued, deep amber in appearance. First nose is of freshly dried pineapples with hints of vanilla and roasted almonds. Heady woodspice scents intermingle with fresh mandarin, lemongrass and mango.</p> <p>The seamless palate is elegantly structured, with ripe tropical flavours of mango and pineapple. Raisined Muscat flavours provide concentrated acidity and a piercing lift to the seemingly endless finish.</p>
Grape variety	
Wine record	After harvesting selected shriveled 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 obtained is fermented in a combination of stainless steel tanks and wooden 500L barrels. The total maturation time in the cellar before bottling the 2006 Vin de Constance was just under 4 years.
Wine analysis:	
	Alc: 13.14% RS: 170g/l pH: 3.55 TA: 7.15g/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	Top Natural Sweet Terrior Awards 2010 Five Stars John Platter Wine Guide 2011 95 Points Stephen Tanzer 2011 Top 100 Selection SA Top 100 Wines 2011 95 Points Robert Parks Wine advocate 2011 93 Points Wine Enthusiast Magazine 2011 95 Points Wine Spectator 2012 Gold International Wine Challenge 2012 Bronze Sommelier Wine Awards 2012