

# KLEIN CONSTANTIA

— 1685 —

## Vin de Constance



<b>Vintage</b>	2011
<b>General</b>	The 2011 vintage marks the end of an era in Klein Constantia's history, however it also signifies an exciting start to a new journey for the estate. Our vision for this vintage was to balance the unique style of Vin de Constance with a rejuvenating freshness. This vintage was said to be a tough year due to a dry and hot harvest, yet this was favourable for the maturation of the Muscat de Frontignan grapes creating perfect raisining and concentration of fruit.
<b>Description</b>	Wonderfully bright on both the nose and palate. Concentrated flavours of apricot and orange zest with aspects of frangipani flowers abound. Mouth filling yet clean and focussed, the wine tapers into a rich luscious finish.
<b>Grape variety</b>	Muscat de Frontignan
<b>Wine record</b>	The long, warm and dry summer of 2011 created ideal conditions for the raisining of our Muscat de Frontignan grapes whilst still on the vine. In these conditions we were able to harvest in numerous batches with each of them being harvested and sorted by hand. These various pickings were kept separately, then blended together after a long fermentation to create and ensure the perfect balance of its key components; sugar, acid and alcohol.
<b>Wine analysis:</b>	Alc: 13.27%    RS:152g/l    pH: 3.6    TA: 7.2g/l
<b>Maturation</b>	The wine was aged in a combination of 60 % new French oak, Hungarian oak and French Acacia. It was left for a period of 3 years in barrel on the gross lees before racking out and blending, the wine then spent a further 6 months in tank before bottling.
<b>Region</b>	Constantia, Western Cape