

KLEIN CONSTANTIA

— 1685 —

Vin de Constance



Vintage	2016
General	The 2016 vintage was earlier than anticipated due to El Niño causing a warm and dry weather build up to harvest, resulting in faster ripening fruit. Still it yielded berries with concentrated flavours and well balanced acidity. Fortunately, in the Constantia Valley we receive enough rainfall, even during the driest of seasons and are safeguarded with sufficient moisture in the soils, unlike some warmer regions in the country. We are also protected from the extreme heat spikes by our proximity to the ocean, experiencing predominantly cool night time temperatures allowing for the perfect and slow raising conditions for the development of ripeness while retaining a good natural acidity.
Description	Deeply complex and robust, the nose is layered with Seville orange marmalade, honeysuckle and ginger. Unctuously full bodied with intense flavours ranging from dried mango to fresh vanilla and lively citrus zest. These allow for the perfect balance on the palate, showing restrained concentration with a pithy astringency and a mouth-watering finish.
Grape variety	Muscat de Frontignan
Wine record	Now with a completely renovated cellar, we have made use of dedicated tanks intended for perfect maceration and fermentation of the Vin de Constance. Each batch we harvest - from the riper berries with good acidity to the raisins for sugar concentration - forms a unique component and as such is kept separate and treated differently until the final blending process which can take up to 6 months. Maturation was an average of 3 years, with 50% in 500L barrels and 50% in brand new French Oak Foudres.
Wine analysis:	Alc: 14,0% RS:164,8g/l pH: 3.7 TA: 6.5g/l
Maturation	The wine was aged in a combination of 50 % 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. It spent a further 6 months in tank before bottling.
Region	Constantia, Western Cape