

KLEIN CONSTANTIA

— 1685 —



Riesling

Vintage	2002
General	Late season dew and humidity encourages the development of some botrytis. Unirrigated soils consist of decomposed Table Mountain granite.
Description	Made in an off-dry style, this wine shows intense floral and tropical fruit aromas. Honeyed botrytis and terpene characteristics are not yet evident, but should start showing after another year in bottle. Pronounced pineapple and marzipan flavours are complemented by crisp acidity, leading to a spicy, dry finish.
Grape variety	100% Riesling
Wine record	Grapes were harvested in late-February of this moderate vintage. Approximately 20% of the fruit was affected by botrytis. This enhances the character and complexity of the wine with age. Cool fermentation in stainless steel vats followed. The wine was bottled 6 months after harvest.
Wine analysis:	
Alcohol	11.08%
Residual sugar	8.3g/l
pH	3.39
Total acid	6.1g/l
Maturation	Ready to drink now, but will evolve well in bottle for a further 5-6 years.