

# KLEIN CONSTANTIA

— 1685 —

## Riesling



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**Vintage** 2003

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**General** Late season dew and humidity encourages the development of beneficial botrytis. Unirrigated soils consist of decomposed Table Mountain granite. Grapes were harvested by hand in March of this excellent 2003 vintage. Approximately 20% of the fruit was affected by the botrytis cinerea, which enhances the character and complexity of the wine with age. Cool fermentation took place in closed stainless steel vats. The wine was bottled 6 months after harvest.

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**Description** Made in an off-dry style, this pale straw-coloured wine exhibits youthful apple and spice aromas, with no evidence yet of terpene or botrytis character. The intense, concentrated fruit flavours are well balanced by lively acidity and appealing minerality, which carries through to the long, rich and spicy finish. In keeping with the rapidly growing international trend towards alternative closures, this wine has been bottled with a screwcap, eliminating the possibility of cork taint, and preserving fruit character and freshness.

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**Grape variety** 10% Riesling

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**Wine record** Riesling is grown on the cool, south-facing slopes of Klein Constantia Estate. Prevailing southerly Atlantic and Indian Ocean breezes ensure a relatively long and cool growing season, ideal for this variety.

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**Wine analysis:**

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**Alcohol** 13.60%

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**Residual sugar** 10.8g/l

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**pH** 3.44

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**Total acid** 6.4g/l

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**Maturation** Ready to drink now, but should evolve and improve in bottle for a further 6 years

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