

KLEIN CONSTANTIA

— 1685 —

Riesling



Vintage 2004

General Late season dew and humidity encourages the development of some botrytis. Unirrigated soils consist of decomposed Table Mountain granite. Grapes were harvested by hand in March of the 2004 vintage. Some fruit was affected by the botrytis cinerea, which will impart character and complexity with bottle age. Cool fermentation took place in closed stainless steel vats. The wine was bottled 6 months after harvest.

Description Pale straw in colour. This youthful wine is exhibiting the obvious primary fruit aromas of fresh pineapple at this stage, promising more aromatic development with time in bottle. Just off-dry on the palate, with good balancing acidity, apple and grapefruit flavours linger through to a clean 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.

Grape variety 100% Riesling

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.

Wine analysis:

Alcohol 12.60%

Residual sugar 8.7g/l

pH 3.26

Total acid 7.0g/l

Maturation Ready to drink now, but will evolve well in bottle for a further 5-6 years
