

KLEIN CONSTANTIA

— 1685 —

Riesling



Vintage 2005

General The persistent finish is marked by a wonderful tingling interplay between the just dry levels of sugar and well-poised acidity.

Description Lively and refreshing with tingling acidity akin to granny smith apples. The palate oscillates between sensations of fullness and those of austerity, with waves of juicy sweet fruit flavours, almost confectioned at their zenith giving way to tight, grapefruit pith characters and the familiar steely, river pebble texture one so often finds in Riesling wines.

Grape variety

Wine record Inviting scents of naartjie (tangerine or zip-skin) peel, citrus blossom and heady whiffs of jasmine. The familiar steely character of Klein Constantia Riesling is in evidence here.

Wine analysis:

Alcohol 12.02%

Residual sugar 4.1g/l

pH 3.25

Total acid 6.2g/l

Maturation Sealed with screwcap, the wine should age very well for the next 10-15 years.
