

KLEIN CONSTANTIA

— 1685 —

Riesling



Vintage 2006

General A very late vintage, similar in timing to 2004 but the harvest yielding riper fruit. Due to a very windy spring and dry but cool summer (one of the windiest on record in the Cape) berry size tended to be smaller and more concentrated than normal, with resultant lower yields.

Description Fresh gold-green in appearance, with a nose of candied fruit, tangerine zest, shot through with steely mineral characters. The palate is marked by a firm acidic backbone which helps to rein in some of the floral, citris-like aromatics.

Grape variety 100% Riesling

Wine record Rigorous vineyard selection resulted in only 50% of our average yield making it to the cellar for vinification. Needless to say, the drop in quantity of this year's bottled wine is more than compensated by the wine's quality. Whole bunch pressing and very strict juice selection further cut this year's production. Half the volume underwent a spontaneous fermentation in old 500L "puncheons" whilst the other half was fermented in stainless steel tank with an inoculated yeast culture. After 4 months maturation on fine yeast lees the wine was bottled under screwcap.

Wine analysis:

Alcohol 12.80%

Residual sugar 2.1g/l

pH 3.11

Total acid 7.0g/l

Maturation I firmly believe that this wine is going to mature and develop very well for the next 10-15 years due to the combination of the screwcap closure and the fine acidic backbone which is clearly a feature of this year's wine.
