

KLEIN CONSTANTIA

— 1685 —



Riesling

Vintage	2016
General	The 2016 harvest was early at Klein Constantia, yielding grapes with very ripe flavours, great acidity and pH balance - ideal for making Riesling. This vintage marks our fourth crop from this block of Riesling and we are beginning to understand the true potential of its terroir.
Description	Bright green gold in appearance. The nose bursts with peach and floral aromas and a fine minerality. Full bodied, the palate is fresh and aromatic with a firm acid backbone. Citrus flavours persist well into the finish and are supported by a broad, elegant mouthfeel.
Grape variety	100 % Riesling
Wine record	The Riesling is made in a natural and minimalistic style. The grapes had long extended skin contact before pressing and were fermented naturally. The wine underwent cold fermentation and was left on the lees for 6 months. No added enzymes were used in the making of this wine.
Wine analysis:	
Alcohol	13.28%
Residual sugar	6.3 g/l
pH	3.23
Total acid	6.1 g/l
Maturation	Drink now, but will age beautifully for up to 10 years in bottle
Region	Constantia, Western Cape