

KLEIN CONSTANTIA

— 1685 —

Riesling



Vintage	2017
General	The 2017 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 fifth crop from this block of Riesling and we are beginning to understand the true potential of its terroir.
Description	Vibrant in appearance with an aromatic and complex nose. The palate is rich with stonefruit and citrus blossom flavours, balanced by a crisp acidity. Full bodied with a creamy mouthfeel, the wine concludes with a long dry finish.
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	13,44%
Residual sugar	3,5 g/l
pH	3,17
Total acid	6.9 g/l
Maturation	Drink now, but will age beautifully for up to 10 years in bottle
Region	Constantia, Western Cape