

KLEIN CONSTANTIA

— 1685 —

Riesling



Vintage	2018
General	The build up to harvest was uncharacteristic to previous vintages, anticipating a warm dry winter that would stimulate early growth in the vineyards. However shortly after the fruit set, we experienced cool nights with sporadic rainfall that resulted in a slower ripening period and a later harvest.
Description	Bright and light in appearance. The nose bursts with aromas of stone fruit, bees wax and jasmine. Full bodied, the palate is fresh and vibrant with a firm acid backbone. Lime and orange blossom 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 were left on the skins for a period of 4 days before pressing, followed by a wild and spontaneous fermentation. The wine underwent cold fermentation and was left on the gross lees in tank for 6 months. It spent a further 6 months in neutral French oak before blending and bottling.
Wine analysis:	
Alcohol	13,63%
Residual sugar	4,3 g/l
pH	3,08
Total acid	7,4 g/l
Maturation	Drink now, but will age beautifully for up to 10 years in bottle
Region	Constantia, Western Cape