

KLEIN CONSTANTIA

— 1685 —

Vin de Constance



Vintage	2013
General	Due to a prolonged winter and cool spring, the growing season was late in 2013 and delayed budburst by up to 2 weeks. Ideal conditions prevailed with moderate daytime and cool nighttime temperatures. This together with a dry season ensured for perfect ripening and raising of the Muscat de Frontignan.
Description	Bright and gold in appearance with aromas of citrus marmalade and frangi pani abundant on the nose. The palate is full bodied and complex. A good sugar to fruit ratio combined with a great acidity ensures the wine is in balance. The wine concludes with a long, spicy and grippy finish.
Grape variety	Muscat de Frontignan
Wine record	In order to create the perfect blend, a variety of techniques are utilized to optimally produce each component. Throughout the season we harvest in batches, from the riper berries that have great acidity to the raisins for sugar concentration. These batches form the perfect ratio between sugar, alcohol and acidity which allows the wine to stop fermentation naturally and without intervention. This wine is the culmination of great attention to detail, from bunch and berry sorting to barrel aging and cellaring.
Wine analysis:	Alc: 13.7% RS:172g/l pH: 3.7 TA: 6.6g/l
Maturation	The wine was aged in a combination of 60 % new French oak, Hungarian oak and French Acacia. It was left for a period of 3 years in barrel on the gross lees before racking out and blending. It spent a further 6 months in tank before bottling.
Region	Constantia, Western Cape