

KLEIN
CONSTANTIA
— 1685 —

Vin de Constance



Vintage	2023			
General	The 2023 vintage stood out for its unique dna of balance and precision, shaped by a cool, slow ripening season and an extended harvest window. A warm, dry winter led to early budbreak and strong initial growth, followed by steady canopy development and slightly uneven flowering, naturally regulating yields. Cooler summer conditions slowed ripening and preserved vibrant acidity, while late season rains added both pressure and opportunity, requiring highly precise vineyard selection. Despite lower yields and smaller berries, the vintage delivered fruit of excellent concentration, freshness, and structural balance.			
Description	Pronounced lime zest and marmalade on the nose, supported by butterscotch and a subtle baked cheesecake note. The palate is layered, showing fig preserve, ripe apricot and quince, with good depth and definition. A slightly lower sugar level brings balance and clarity, allowing the acidity to carry the fruit. Light nutmeg and exotic spice sit alongside well-integrated oak, adding a touch of vanilla and fine wood spice. The finish is long, with sustained freshness and controlled richness.			
Grape variety	Muscat de Frontignan			
Wine record	The 2023 harvest was one of the latest and most extended in recent years, with picking carried out from 14 February to 18 April over close to 25 passes through the vineyards. The fruit were selected at different stages of ripeness, from fresh ripe berries to naturally raisined grapes, ensuring a layered and complex final blend. In the cellar, grapes underwent two weeks of skin contact, followed by slow fermentation over approximately two months, which stopped naturally to preserve balance and purity. Each component was vinified separately with continuous blending trials to achieve the unique dna of this vintage. The wine was matured for 18 months in 500L barrels (50% new) of French, Austrian and Hungarian oak, followed by a further year in 4,200L French oak foudres.			
Wine analysis:	Alc: 14,2%	RS:162g/l	pH: 3,7	TA: 5,9g/l
Maturation	The combination of residual sugar and alcohol levels has a well known preservative effect on bottled wine. This wine is capable of ageing for many decades if not generations from release. Ideal serving temperature is 12°-14° Celsius.			
Region	Constantia, Western Cape			