



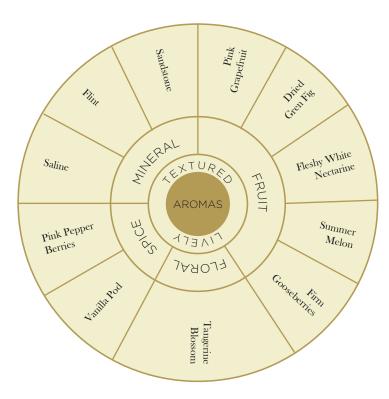
serving temperature

800



cellaring potential

10YEARS



## TASTING NOTE

Extraordinary from start to finish. The nose is immediately enticing with hints of pink grapefruit, tangerine blossom, dried green fig, firm gooseberries and fleshy white nectarine. A touch of vanilla bean and cantaloupe edge through too. The palate has an intensity befitting the nose - simultaneously salivating with salinity and freshness, lively and electric. The wine has a texture that reflects the unique Klein Constantia terroir and the finish is particularly long.

> ALCOHOL 13.88%

> > PН 3.3

RESIDUAL SUGAR  $1.7 \, \text{g/l}$ 

> TOTAL ACID  $6.4 \, \text{g/l}$

