

# KLEIN CONSTANTIA

— 1685 —



## Riesling

<b>Vintage</b>	2015
<b>General</b>	Riesling is extremely dependent on climate and the end result will differ from year to year. 2015 marked one of the earliest harvests at Klein Constantia, yielding grapes with very ripe flavours, great acidity and pH balance. Due to the complexity of the 2015 vintage, we decided to make a dry style Riesling as opposed to off-dry as per previous vintages. This wine shows great potential and will only develop with time in the bottle.
<b>Description</b>	Vibrant in appearance with an aromatic and complex nose. The palate has a delicate floral and fruity entry which is balanced by a grippy acidity. Full bodied with a creamy mouthfeel, the wine tapers into a refreshing and long finish.
<b>Grape variety</b>	100 % Riesling
<b>Wine record</b>	The Riesling is made in a natural and minimalistic style. The wine was naturally fermented and left on the lees for 6 months. Long extended skin contact before pressing, cold fermentation, no added enzymes and only the bare minimal essential additives were used in the making of this wine.
<b>Wine analysis:</b>	
<b>Alcohol</b>	13.66%
<b>Residual sugar</b>	2.8 g/l
<b>pH</b>	3.16
<b>Total acid</b>	7.5 g/l
<b>Maturation</b>	Drink now, but will age beautifully for up to 10 years in bottle
<b>Region</b>	Constantia, Western Cape