

# KLEIN CONSTANTIA

— 1685 —

## Vin de Constance



<b>Vintage</b>	2018
<b>General</b>	The build up to the 2018 harvest included the highest summer rainfall of the past 6 years as well as some of the coldest average night time temperatures, giving the vines a long and slow growing season. According to statistics the South African 2018 harvest was 2 weeks later than usual and most crops were down by 15%. Our bunches were lighter, however our berries were small and perfect,
<b>Description</b>	Bright and yellow gold in colour. The nose is layered with complex flavours of Seville marmalade, ginger spice and grapefruit. A rich and luxurious mouthfeel, the wine is full bodied, fresh and vibrant. The palate is balanced showcasing a perfect harmony between salinity, acidity, spice and sweetness. Concentrated with suspended density, it concludes with a pithy astringency and a lingering finish.
<b>Grape variety</b>	Muscat de Frontignan
<b>Wine record</b>	The 2018 vintage of Vin de Constance was a textbook with cold weather. We harvested 21 different batches, starting early February, bringing in grapes with higher acidity, and continuing until mid April, bringing in grapes with more maturity and flavour. These individual parcels are the unique components which form the building blocks of Vin de Constance. They allow us to craft a wine that has the perfect balance between alcohol, acidity and sugar. The final wine entails a detailed and focused period of blending, during and after fermentation. This wine was aged for 3 years in a combination of 50% new French oak barrels, a small amount of acacia barrels, as well as large format foudres before final blending and then bottling.
<b>Wine analysis:</b>	Alc: 13,7%    RS:172g/l    pH: 3.77    TA: 6.2g/l
<b>Maturation</b>	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.
<b>Region</b>	Constantia, Western Cape