

KLEIN CONSTANTIA

— 1685 —

Vin de Constance

Vintage 2020

General The 2020 vintage was exceptional due to superb conditions throughout the build up to harvest. Low rainfall and wind proved a challenge during the growing season, resulting in smaller concentrated berries and a reduced crop. Summer temperatures were moderate without the typical heat waves we receive mid-March.

Description Vibrant bright gold in appearance. A richly aromatic nose with flavours of Seville marmalade, quince, candied ginger & stone fruit. Inviting red apple and toffee aromas follow with a delicate floral perfume. Fresh and lively, the palate is full bodied and silky. Textured with intricate flavours following through from the nose. The wine has a refined sweetness balanced by an elegant salinity. A roasted walnut dryness compliments the fruit flavours creating a drier style of Vin de Constance. A powerful expression with a long zesty and complex finish.

Grape variety Muscat de Frontignan

Wine record An ideal build up to harvest created exceptional conditions for the raisining of the Muscat fruit. The result was a very compressed harvest that started in early March and was completed within 3 weeks, unlike typical harvests where it can take up to 2 months. In this time we managed 19 passes through the vineyards. Each batch was processed separately with the majority of them receiving only 2 weeks skin contact before pressing. At this point, we blend various components to achieve the perfect balance between sugar, acidity and alcohol. Fermentation stopped naturally. The wine was aged for 1,5 years in 50% new 500L Hungarian & French oak barrels, followed by a further 1,5 years in a large format wooden foudre. Barrels are then carefully selected with only the best being chosen to make up the final blend.

Wine analysis: Alc: 13,5% RS:172g/l pH: 3.92 TA: 6,3g/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

