

KLEIN CONSTANTIA

— 1685 —

Vin de Constance

Vintage	2022
General	The 2022 vintage stood out for its intensity and precision, shaped by a late start and a condensed harvest window. Warm, dry conditions dominated the season, with minimal rainfall and increased sun exposure contributing to excellent ripening. The growing season brought some pressure due to wind and heat, but balanced canopy growth and careful vineyard management delivered fruit of exceptional quality. Temperatures remained steady through harvest, avoiding the intense spikes often seen in late summer.
Description	Expressive and layered, VDC 2022 opens with aromas of fresh apricot, quince, dried pineapple, and persimmon, accented by fig preserve, salted caramel, elderflower, and subtle spice notes. Vibrant on the palate, it reveals peach, nectarine, dried mango, and litchi balanced by a refreshing salinity and elegant oak integration. The finish is long, dry, and delicately spiced—a refined, memorable vintage.
Grape variety	Muscat de Frontignan
Wine record	<p>The 2022 harvest will be remembered as one of exceptional quality across the Cape, marked by a warm, dry growing season and a notably late, condensed harvest. In Constantia, this resulted in a compact yet precise picking period from 9 March to 8 April, completed in 18 passes through the vineyard.</p> <p>Each batch was handled individually, with most grapes undergoing two weeks of skin contact before pressing. Fermentation stopped naturally, preserving purity and balance. The wine matured for 18 months in 500L French, Hungarian and Austrian oak barrels (50% new), followed by an additional 20 months in large-format wooden foudres. Only the finest barrels were selected for the final blend—capturing the vintage’s intensity, elegance, and layered complexity.</p>
Wine analysis:	Alc: 13,63% RS:168,6g/l pH: 3,81 TA: 6,2g/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

