

KLEIN CONSTANTIA ESTATE

RHINE RIESLING 2005

VITICULTURAL PRACTICES

Varietal	:	100% Riesling
Soil Type	:	Decomposed granite
Age of vines	:	17- 22 years old
Trellising	:	VSP, Perold 5-wire
Yield	:	51 ton/ha
Irrigation	:	None
Picking date	:	February - March 2005
Grape Sugar	:	20.2° B
Acidity	:	7.5 g/l
pH at Harvest	:	3.2



WINEMAKING PRACTICES

Fermentation temp.	:	16° C
Method	:	The grapes were harvested by hand in February and March of the 2005 vintage. Cool fermentation took place in closed stainless steel vats.

WINE DETAILS

Residual Sugar	:	4.1 g/l
pH	:	3.30
Total Acid	:	6.2 g/l
Alcohol	:	12.02 %
Maturation potential	:	10-15 years
Wood Aging	:	None

TASTING NOTES

Light, bright green-golden in color. Inviting scents of naartjie (tangerine or zip-skin) peel, citrus blossom and heady whiffs of jasmine. The familiar steely character of Klein Constantia Riesling is in evidence here. Lively and refreshing with tingling acidity akin to granny smith apples. The palate oscillates between sensations of fullness and those of austerity, with waves of juicy sweet fruit flavors, almost confectioned at their zenith giving way to tight, grapefruit pith characters and the familiar steely, river pebble texture one so often finds in Riesling wines. The persistent finish is marked by a wonderful tingling interplay between the just dry levels of sugar and well-poised acidity.