

KLEIN CONSTANTIA ESTATE

SRP
\$49.99

Vin de Constance 2004

VITICULTURAL PRACTICES

Varietal:	100% Muscat de Frontignan
Appellation:	Constantia
Soil Type:	Decomposed Table Mountain granite
Age of Vines:	7-26 years
Trellising:	Vertical shoot positioning on adapted 5 wire Perold
Yield:	5-8 tons/ha
Irrigation:	None
Picking Date:	Late March, 2004
Grape Sugar:	37° B
Acidity:	8 g/l
pH at Harvest:	3.6



WINEMAKING PRACTICES

Fermentation Temperature: 18-20° C

Method:

The shriveled, late harvest grapes were hand picked, de-stemmed, crushed, and left to macerate on their skins for several days. The maceration process aids the eventual pressing, as the softer skins allow the grapes to release their meager juice more easily. The juice was pressed to stainless steel tanks for fermentation. The wine then underwent a lengthy cellar maturation process, with 24 months in tank followed by an additional 24 months in old 500 liter oak barrels.

Wood aging:

24 months in 10 year old 500 liter French oak barrels

TECHNICAL DETAILS

RS:	130 g/l	pH:	3.51
TA:	8.7 g/l	Alcohol:	14%

Maturation potential: 10+ years with proper storage

TASTING NOTES

This luscious late harvest nectar is Klein Constantia's revival of the legendary Constantia dessert wine, produced on the estate during the 18th and 19th centuries. The famed elixir was prized by kings, emperors, nobles, and literary geniuses, including Napoleon, Baudelaire, Dickens, and Jane Austen. Rich and unctuous yet mouthwateringly fresh, this succulent sticky oozes with intense, complex layers of dried apricot, mango, pineapple, honey, and orange zest tinged with floral and spice notes. It's a modern-day legend in its own right!

RATINGS

94 points *Wine Spectator*, 93 points *Wine & Spirits*