

KLEIN CONSTANTIA ESTATE

Vin de Constance 2005

VITICULTURAL PRACTICES

Varietal:	100% Muscat de Frontignan
Appellation:	Constantia
Soil Type:	Decomposed Table Mountain granite
Age of Vines:	8-27 years
Trellising:	Vertical shoot positioning on adapted 5 wire Perold
Yield:	7 tons/ha
Irrigation:	None
Picking Date:	March 15-30, 2005
Grape Sugar:	38° B
Acidity:	7 g/l
pH at Harvest:	3.6



WINEMAKING PRACTICES

Fermentation Temperature: 20-25° C

Method:

The shriveled, late harvest grapes were hand picked, de-stemmed, crushed, and left to macerate on their skins for approximately 7 days. The maceration process aids the eventual pressing, as the softer skins allow the grapes to release their golden juice more easily. Fermentation was initiated on the skins and continued once the grapes were pressed off into a combination of stainless steel tanks and 500 liter French oak barrels. The finished wine was aged in 500 liter French oak barrels, with a maturation period of just under 4 years before bottling.

Wood aging: Approximately 4 years in 500 liter French oak barrels

TECHNICAL DETAILS

RS: 157 g/l	pH: 3.26
TA: 7.5 g/l	Alcohol: 12.5%

Maturation potential: 20+ 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, candied orange peel, white peach and honey tinged with floral, spice and sandalwood notes and a nutty character on the finish. It's a modern-day legend in its own right!

RATINGS

94 points *Wine Spectator*