

# KLEIN CONSTANTIA ESTATE

SRP  
\$49.99

## *Vin de Constance 2002*

### VITICULTURAL PRACTICES

Varietal:	100% Muscat de Frontignan
Appellation:	Constantia
Soil Type:	Decomposed Table Mountain granite
Age of Vines:	25-30 years
Trellising:	5 Wire Perold
Yield:	7 tons/ha
Irrigation:	None
Picking Date:	April 24, 2002
Grape Sugar:	42° B
Acidity:	10 g/l
pH at Harvest:	3.4



### WINEMAKING PRACTICES

Fermentation Temperature: 15 - 20°C

Method:

The shriveled, late harvest grapes are hand picked, de-stemmed, crushed, and left to macerate on their skins for several days. The maceration process aids the eventual pressing of the grapes, as they yield their meager juice more easily when the skins are softer. Fermentation in stainless steel tanks is followed by a lengthy cellar maturation process of up to four years, with up to two years in barrel.

Wood aging:

Up to 24 months in old 500 liter French oak barrels

### TECHNICAL DETAILS

RS:	153 g/l	pH:	3.91
TA:	6.7 g/l	Alcohol:	13.5%

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, honey, and orange zest tinged with floral and spice notes. It's a modern-day legend in its own right!

### RATINGS

93 points, Wine Spectator