

Vin de Constance 2007

“Rounder, fruitier, with that blade of acidity clothed in flesh, with toffee and bitter marmalade notes.

Very aromatic and spicy.”

– *Decanter 96/100*

“Lush and refined, with accents of blood orange and mouthwatering spice echoing on the finish.”

– *Wine Spectator 95/100*

WINEMAKER

Matthew Day

REGION

Cape Town, South Africa

GRAPE VARIETIES

Muscat de Frontignan

TERROIR

Described as one of the world’s most beautiful vineyards, Klein Constantia is set amidst ancient trees and lush greenery on the upper foothills of the Constantiaberg, with superb views across the Constantia Valley and False Bay.

VINTAGE

This vintage was one of the best of the decade, with a long, cool season ensuring concentrated flavors and aromatic intensity. A warm, dry late summer created perfect conditions for the raising of the Muscat de Frontignan grapes whilst still on the vine.

VINIFICATION

After handpicking selected shriveled grapes, the berries are left to macerate on their skins for several days to soften, which facilitates the recovery of their golden juice with pressing. The combination of high residual sugar and alcohol levels has a known preservative effect on bottled wine.

TASTING NOTES

Burnished copper in color with alluring, exotic aromas of Turkish Delight intermingle with fragrant honeysuckle, citrus peel and clove spiciness. Unctuously sweet, deeply complex and concentrated tropical and Seville orange marmalade flavors are lifted by a fine acid thread to a satisfyingly long, delicious and lip-smackingly vibrant finish.

TECHNICALS

Alc: 14%, RS:177g/l, pH: 3.5

