

# Vin de Constance 2016

“Classical Muscat which shines through with all the Constantia heritage. Super pure, sleek and precise. Honeysuckle aromas, crystalized orange zest, quince with a pronounced floral marigold.”

– *Decanter* 97/100

“Lucious tones of apricot, dried nectarine, honey and spiced orange syrup with subtle tones of cinnamon all beg for your attention.”

– *Wine Advocate* 94/100



## 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

The 2016 vintage was earlier than anticipated due to El Niño causing a warm and dry weather build up to harvest, resulting in faster ripening fruit. Still, it yielded berries with concentrated flavors and well-balanced acidity. Fortunately, in the Constantia Valley there’s enough rainfall, even during the driest of seasons and are safeguarded with sufficient moisture in the soils.

## VINIFICATION

Each batch harvested - from the riper berries with good acidity to the raisins for sugar concentration - form a unique component and as such is kept separate and treated differently until the final blending process which can take up to 6 months. Maturation was an average of 3 years, with 50% in 500L barrels and 50% in brand new French Oak Foudres.

## TASTING NOTES

Deeply complex and robust, the nose is layered with Seville orange marmalade, honeysuckle and ginger. Unctuously full bodied with intense flavors ranging from dried mango to fresh vanilla and lively citrus zest. These allow for the perfect balance on the palate, showing restrained concentration with a pithy astringency and a mouth-watering finish.

## TECHNICALS

Alc: 13.97%, RS:172.7g/l, pH: 3.3, TA: 6.5g/l