

Vin de Constance 2017

“The allure starts with the viscous texture, then the palate reveals layer upon layer of flavor, with notes of bergamot, honeydew melon, chrysanthemum, orange blossom honey and refreshing quince.”

– *Wine Spectator 95/100*

“Sensational as always with dried-apricot, dried-pineapple and honey character with salted nuts.”

– *James Suckling 97/100*

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

Whilst still technically in a drought, this was a textbook growing season with a slightly higher rainfall than previous years. It was characterized again by cold nights, warm days, wind and very little rainfall. This further aided the berry development and due to the dry conditions leading up to harvest, we had exceptionally healthy fruit.

VINIFICATION

Each batch has a precise purpose and is meticulously blended together on numerous occasions to achieve a perfect balance between sugar, alcohol and acidity. After an extended fermentation period, the wine was aged for 3 years in a combination of 50% new oak and acacia barrels, as well as large format foudres before further blending and bottling.

TASTING NOTES

Pure gold in color. The nose presents an enticing encounter, followed by precise yet delicate aromas of white flowers, ripe citrus and touch of rosewater and almonds. The palate is in perfect harmony with a luscious mouthfeel. Flavors of creamy stone fruit, litchi, citrus zest and a lively spice abound creating an ideal balance. It concludes with a vibrant yet complex long finish.

TECHNICALS

Alc: 14,0%, RS:165g/l, pH: 3.7, TA: 6.6g/l

