

KLEIN CONSTANTIA

— 1685 —



PRODUCER PROFILE

Estate owned by: Zdenek Bakala, Charles Harman, Bruno Prats and Hubert de Boüard
Winemaker: Matthew Day
Total acreage under vine: 140
Estate founded: 1685
Winery production: 40,000 Bottles
Region: Constantia
Country: South Africa

Vin De Constance 2015

WINE DESCRIPTION

Klein Constantia is custodian to South Africa's most historic vineyards. Located in the Table Mountain Valley, the first vineyards of Constantia were planted in 1685 by the Governor of the Cape, Simon van der Stel, who recognized the uniqueness of location, climate and decomposed granite soils. Klein Constantia's lusciously sweet wine, Vin de Constance, rose to prominence in the 1800s. It was savored by the likes of Napoleon Bonapart, Queen Victoria and Thomas Jefferson and found its way into the writing of many great 18th and 19th century authors. With the ocean just 10km away, the cool climate and near constant sea breeze create ideal growing conditions for Muscat de Frontignan which is able to fully ripen before raising begins. The soils are well-draining, fertile decomposed granite with high clay content. They ensure good water retention which is important given the long dry summers of the Cape.

TASTING NOTES

Golden orange in colour, with delicate aromas of nougat and honeycombe. The palate has a fresh acidity with rich flavours of Seville marmalade and dried apricots enveloping the mouth. These fruity notes are married with sandal wood and all spice flavours. Richly aromatic that tapers into a elegant and endless finish.

FOOD PAIRING

This wine brings a spectacular finish to an exceptional meal. It can be paired with a cheese plate with a variety of soft and bleu cheeses and is equally well paired with berries and cookies.

VINEYARD & PRODUCTION INFO

Vineyard size:	23 acres
Soil composition:	decomposed granite
Training method:	VSP
Elevation:	247 feet
Vines/acre:	1480
Yield/acre:	1.6 tons
Exposure:	Southeastern
Year vineyard planted:	1988
Harvest time:	late March
First vintage of this wine:	1986
Bottles produced of this wine:	40,000

WINEMAKING & AGING

Varietal composition:	100% Muscat de Frontignan
Fermentation container:	Stainless steel tanks, wooden barrels
Length of alcoholic fermentation:	60 days
Fermentation temperature:	64 °F
Maceration technique:	Punchdown, Pumpovers, and Rotary Tank Maceration
Length of maceration:	14 days
Malolactic fermentation:	no
Age of aging container:	New
Type of oak:	French, Hungarian
Length of aging before bottling:	4 years
Length of bottle aging:	6 months