

## Klein Constantia Vin de Constance 2000

### John Platter 2006 - 5 Stars

Richly viscous in the glass, with a burnt orange-gold hue, this wine exhibits youthfully fresh, floral muscat aromas, and exotically spicy confectionary flavours on the unctuously textured palate. These rich flavours are well balanced by brisk acidity, and an attractive bitter orange twist on the clean, persistent finish.

**variety :** Muscat de Frontignan | 100% Muscat de Frontignan

**winery :** Klein Constantia Estate

**winemaker :** Adam Mason

**wine of origin :**

**analysis :** alc : 14.1 % vol    rs : 141.0 g/l    pH : 3.75    ta : 7.1 g/l

**type :** Dessert    wooded

**pack :** Bottle

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Featured in the French coffee-table book 100 Legendary Wines and one of 44 labels in Les Plus Grand Crus du Monde.

Included among nine wines from the world's "most mythical vineyards" in a French exhibition that opened in Bordeaux in 2000 before touring international centres.

Designated one of 25 Great Vineyards of the world by the American Wine & Spirits Journal.

**ageing :** Drink now or cellar long-term (15-20 years).

**in the vineyard :** These historic vineyards were first planted in the late 1600s as part of the original Constantia estate, whose legendary sweet wines were celebrated in literature by Jane Austen, Charles Dickens and Baudelaire. It was sought after by Napoleon, in his exile, and by the courts of Europe in the 18th and 19th century. Chosen for its soil of decomposed Table Mountain granite, and its cooling sea breezes from both the Atlantic and Indian oceans, these vineyards provide the perfect terroir for premium winegrowing.

**in the cellar :** Grapes were left to raisin on the vines, and were hand-selected towards the middle of March of this warm vintage. Fermentation of the sticky, concentrated must took place in temperature-controlled stainless steel tanks, followed by 18 months of maturation in French oak. The wine was released almost 5 years after harvest.

