

Klein Constantia Vin de Constance 1988

Deep, orange-gold in colour, with marked viscosity. Intense and complex nose of dried apricot and peaches. Luscious, concentrated, sweet fruit flavours on the palate are balanced by fine acidity, and followed by a very long, flavourful finish

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery :

winemaker : Ross Gower

wine of origin : Constantia

analysis : **alc** : 14.24 % vol **rs** : 79.9 g/l **pH** : 3.3 **ta** : 10.7 g/l **va** : 0.54 g/l **so2** :
145 mg/l **fso2** : 48 mg/l

type : Dessert

pack : Bottle **closure** : Cork

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.

about the harvest: Grapes were left to raisin on the vines, and were hand-selected towards mid- March of this moderate vintage.

in the cellar : Fermentation of the sweet, 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.