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Klein Constantia Vin de Constance 2006



Golden hued, deep amber in appearance. First nose is of freshly dried pineapples with hints of vanilla and roasted almonds. Heady woodspice scents intermingle with fresh mandarin, lemongrass and mango.

The seamless palate is elegantly structured, with ripe tropical flavours of mango and pineapple. Raisined Muscat flavours provide concentrated acidity and a piercing lift to the seemingly endless finish.

variety : Muscat de Frontignan | 100% Muscat de Frontignan
winery : Klein Constantia Estate
winemaker : Adam Mason
wine of origin : Constantia
analysis : **alc :** 13 % vol **rs :** 170 g/l **pH :** 3.55 **ta :** 7.15 g/l
type : Dessert **style :** Sticky **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

eRobertParker.com
August 2011 | Neal Martin | 95 Points | Drink 2011 - 2050 | $50
Klein Constantia's most famous wine, the 2006 Vin de Constance underwent several tries during picking in order to eliminate green fruit, and the 2006 includes 10% raisined berries, some as Aszu and 80% whole bunches. It has a heavenly bouquet with apricot blossom, honeysuckle, elderflower and pear drop that is mesmerizing. The palate is vibrant and animated with notes of raisin, fresh fig and Seville orange marmalade. It has a life-enhancing silver thread of acidity and a long waxy, honeyed finish that lacquers the mouth but is imbued with great freshness and vitality. It is easy to see why this elixir was so coveted 200 years ago.

One of South Africa's most iconic wineries, in the 18th century the sweet wines of Constantia were esteemed in the same way as China covets Lafite-Rothschild. For decades the wines were forgotten, but are now once again, highly coveted. The good news is that a recent bottling does not cost the thousands of dollars of an 18th century bottle. Just days after I visited, the Jooste family sold their shares to Zdenek Bakala and Charles Harman, from the US and UK respectively and I tasted the wines with Adam Mason, who will continue his role as winemaker.

Wine Enthusiast November 2011- 93 points
Butterscotch, honeyed almonds and candied ginger-orange peel lead the way on the nose of this late harvest Muscat. Rich, overripe mango and honeydew add levity to the palate, lifting the heady spice and viscous, syrupy flavors. The long finish carries a tinge of pithiness, adding some tongue-smacking texture to the close. Has aging potential, though it's certainly also enjoyable now. Cape Classics. -L.B.

Top Natural Sweet Wine at Terrior awards in 2010

5 stars in the John Platter 2011 Wine Guide

Stephen Tanzer March/April 2011 - Deep, full orange-gold. Knockout nose offers orange, apricot, cherry, raspberry, mace, nutmeg, honey and flowers. Thick, very sweet and hugely concentrated; like liquid velvet in the mouth but with outstanding energy to its palate-staining orange and apricot fruit. Utterly seamless wine with a palate-staining, lightly saline aftertaste hinting at red berries. 95

in the vineyard : The long, warm and dry summer of 2006 created perfect conditions for the raisining of our Muscat de Frontignan grapes whilst still on the vine.

about the harvest: Selected shriveled grapes were harvested.

in the cellar : After harvesting selected shriveled grapes, the berries are left to macerate on their skins for several days in order to soften, thus facilitating the recovery of their golden juice with pressing. The nectar obtained is fermented in a combination of stainless steel tanks and wooden 500L barrels. The total maturation time in the cellar before bottling the 2006 Vin de Constance was just under 4 years.

Maturation
The combination of high residual sugar and alcohol levels has a well known

preservative effect on bottled wine. Provided the cellaring conditions are ideal (12ºC and 75 - 85% humidity) this wine is capable of ageing for at least 20 years from the date of bottling, and in many cases somewhat longer than that.