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Klein Constantia Vin de Constance 2007

Burnished copper in colour with alluring, exotic aromas of Turkish Delight intermingle with fragrant honeysuckle, citrus peel and clove spiciness. Unctuously sweet, deeply complex and concentrated tropical and Seville orange marmalade flavours are lifted by a fine acid thread to a satisfyingly long, delicious and lipsmackingly vibrant finish.



variety : Muscat de Frontignan | 100% Muscat de Frontignan
winery : Klein Constantia Estate
winemaker : Adam Mason
wine of origin : Constantia
analysis : **alc :** 14 % vol **rs :** 177 g/l **pH :** 3.5 **ta :** 8.3 g/l
type : Dessert **style :** Sticky **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

Top 100 SA wine Selection 2012
97 Points Wine Advocate 2012

ageing : The combination of high residual sugar and alcohol levels has a known preservative effect on bottled wine. Provided the cellaring conditions are ideal (12°C 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.

in the vineyard : This vintage was one of the best of the decade, with a long, cool season ensuring concentrated flavours and aromatic intensity. A warm, dry late summer created perfect conditions for the raisining of our Muscat de Frontignan grapes whilst still on the vine.

about the harvest: After handpicking selected shriveled grapes, the berries are left to macerate on their skins for several days to soften, which facilitates the recovery of their golden juice with pressing.

in the cellar : The combination of high residual sugar and alcohol levels has a known preservative effect on bottled wine. Provided the cellaring conditions are ideal (12°C 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.