

## Klein Constantia Vin de Constance 2008

A rich, dark golden honey colour with intense perfumed nose of complex spice, cloves and vanilla. Developed secondary flavours of orange marmalade and dark chocolate. An intriguing and ever-evolving wine. The bold, sweet palate is perfectly balanced by tight acidity which results in a long-lingering honeyed finish.

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

**winery** : Klein Constantia Estate

**winemaker** : Adam Mason

**wine of origin** : Constantia

**analysis** : **alc** : 14.0 % vol **rs** : 150 g/l **pH** : 3.6 **ta** : 8.0 g/l

**type** : Dessert **style** : Sticky **body** : Full **taste** : Fragrant **wooded**

**pack** : Bottle **size** : 0 **closure** : Cork

**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.

**about the harvest**: 265Following in the footsteps of the 97 points-crowned 2007 vintage, Vin de Constance 2008 is a complex and promising wine. After hand picking 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** : After hand picking 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.

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Vin de Constance 2008 was aged in a combination of 500 litre French and Hungarian oak barrels for 4.5 years, of which 60% were new barrels and was blended with the aid of new Klein Constantia shareholders and Bordeaux wine experts, Hubert de Bouïard and Bruno Prats.

