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Klein Constantia Vin de Constance Special Gift Box

Golden orange in colour, with delicate aromas of nougat and honeycomb. The palate has a fresh acidity with rich flavours of Seville marmalade and dried apricots enveloping the mouth. These fruity notes are married with sandal wood and all spice flavours. Richly aromatic that tapers into a elegant and endless 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 :** 160 g/l **pH :** 3.6 **ta :** 7.8 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: In 2009 we began to harvest from late January and completed only in late April. These 3 months allowed us to harvest up to 25 different batches that make up the many components that go into the final blend. Each bunch is hand selected and only the ripest and best bunches are chosen. Later in the season, individual raisins are hand picked from the remaining bunches in the vineyards and used to make the essentia, the very heart of the Vin de Constance.

in the cellar :
There are multiple methods of macerating and fermenting the grapes for Vin de Constance and are dependent on the phase and batch that comes into the cellar. Some methods include cold maceration on the skins for up to 2 weeks. Each batch is lightly pressed off and fermentation is allowed to continue for 6 months to a year in 500l barrels.

The wine was aged in a combination of 60 % new French oak, Hungarian oak and French Acacia oak for a period of 4 years on the gross lees. No racking or movement of the wine occurs until the final blend has been made up.