

KLEIN CONSTANTIA ESTATE, CONSTANTIA,
SOUTH AFRICA

MENTZENDORFF
wine shippers since
1858

ESTATE RIESLING

KLEIN
CONSTANTIA
— 1685 —

DETAILS OF PRODUCTION

Riesling is extremely dependent on climate and the end result will differ from year to year. 2015 marked one of the earliest harvests at Klein Constantia, yielding grapes with very ripe flavours, great acidity and pH balance. The granite soils influenced the style of this wine, making it truly unique. Due to the complexity of the 2015 vintage, we decided to make a dry style Riesling as opposed to off-dry as per previous vintages. This wine shows great potential and will only develop with time in the bottle.

The Riesling is made in a natural and minimalistic style. The wine was naturally fermented and left on the lees for 6 months. Long extended skin contact before pressing, cold fermentation, no added enzymes and only the bare minimal essential additives were used in the making of this wine..

TASTING NOTES

Bright green gold in appearance. The nose bursts with peach and floral aromas and a fine minerality. Full bodied, the palate is fresh and aromatic with a firm acid backbone. Citrus flavours persist well into the finish and are supported by a broad, elegant mouthfeel..

HOW TO SERVE

In order for this riesling to reach full potential, cellar for at least 5 years. Perfectly matched with slightly spiced Asian cuisine, particularly Dim-Sum. Seafood and smoked fish are equally well suited.

VINTAGE
2016

STYLE
White

BLEND OF GRAPES
100% Riesling

WINEMAKER
Matthew Day

ALCOHOL
13.28%

RESIDUAL SUGAR
6.3g/l

