

KLEIN CONSTANTIA ESTATE, CONSTANTIA,
SOUTH AFRICA

MENTZENDORFF
wine shippers since
1858

VIN DE CONSTANCE

KLEIN
CONSTANTIA
— 1685 —

DETAILS OF PRODUCTION

The essence of Vin de Constance is perfect balance between sugar, acid and alcohol while retaining freshness and expressing the cool climate and very specific soil types of Klein Constantia. As such everything done from vineyard to bottle is done with this in mind. The philosophy at Klein Constantia is to continually strive to improve and to this end they are doing research and making prudent adjustments in practices with each vintage. The 2015 vintage marked the beginning of a long 3-year drought, resulting in one of our earliest picks since 1986. Despite the warm year, we were able to isolate 23 different batches of Muscat de Frontignan to make up the final blend of Vin de Constance. The most time consuming of these batches is the essencia, the heart and soul of the Vin de Constance, which is made from raisins harvested individually by our specialised team. Raising happened fast, giving us concentrated berries with the perfect balance between sugar, alcohol and acidity. Another exciting element of the harvest was the opportunity to utilize the newly renovated cellar with dedicated tanks perfectly suited for maceration and fermentation of the Muscat skins. These tanks have been designed to enhance the extraction of flavours and sugars whilst keeping the fermentation temperature controlled and protecting the juice and skins from oxidation and over extraction. Aged in a combination of French oak, Hungarian oak and Accacia barrels, the wine went on to mature in the new Vin de Constance barrel cellar. A cellar kept at optimal temperatures and set to the right humidity allowing the wine to age in perfect conditions for 3 years.

TASTING NOTES

Vibrant and tantalizing from the bright, golden appearance to the lingering, zesty finish. The nose is layered with aspects of citrus blossom, honeycomb and stone fruit which follow through onto the palate. Full bodied and elegant, the mouthfeel is rich and creamy with a refreshing acidity.

HOW TO SERVE

Serve chilled as an accompaniment to desserts such as tarte tatin and crème brûlée, or to cheeses such as Roquefort and Stilton. The combination of high residual sugar and alcohol levels allows the wine to age for at least 20 years.

“Even better than the 2014 release - and that was a spectacular sweet wine - the 2015 Vin de Constance is one of the greatest ever vintages of this iconic sticky. More Barsac than Sauternes in terms of weight, it's fresh and refined, a bit like the 2012, with citrus and orange zest balancing the 172 grams of sugar. The oak is perfectly judged, the length and freshness things of wonder. 98 Points”

TIM ATKINS, SOUTH AFRICA REPORT 2018
KLEIN CONSTANTIA VIN DE CONSTANCE 2015

www.kleinconstantia.com

VINTAGE 2015
STYLE Dessert
BLEND OF GRAPES 100% Muscat de Frontignan
WINEMAKER Matthew Day
ALCOHOL 13.97%
RESIDUAL SUGAR 172g/l

