

KLEIN CONSTANTIA

— 1685 —

Vin de Constance

Vintage 2021

General The 2021 harvest season was marked by patience and precision. Moderate weather during this period resulted in a later harvest than usual, characterized by cooler conditions, extended hang time, and optimal phenological ripening. These factors contributed to the development of exceptional fruit concentration, lower pH levels, and higher natural acidity. Despite the harvest being up to two weeks later than in previous years, the absence of rainfall or heatwaves allowed our harvest to span just three weeks. The post-harvest conditions of 2020 set the stage for an exceptional 2021 season. Warm weather and ample rainfall delayed leaf fall, allowing the vines to build up sufficient reserves for dormancy. This was followed by a colder, wetter winter that extended into spring, creating ideal conditions for the growth season.

Description Bright light gold in appearance. The nose is layered with aromas of apricots, sandalwood spice & Seville marmalade. A crisp acidity and salinity, with flavours by flavours of nutmeg, citrus, jasmine flower and rose water. Creamy and rich, the palate is textured and complex with a delicate wood spice on the mid palate. There is a fine balance between sugar and acidity, creating a dryer style of Vin de Constance. Concentrated and lively, the wine concludes with a long pithy and almost bitter finish.

Grape variety Muscat de Frontignan

Wine record During the cooler and less sporadic 2021 season, we began harvesting the earlier-ripening components on March 9th. Over the following three weeks, we picked 25 different batches, ranging from lower sugar, and high acidity components to much sweeter, more concentrated final picks on March 30th. Interestingly, this approach mirrored the conditions and practices of the 2020 harvest. Each batch was processed separately, with most receiving only two weeks of skin contact before pressing. At this point, we blend various components to achieve the optimal balance of sugar, acidity, and alcohol, allowing fermentation to stop naturally. The wine was then aged for 18 months in 50% new 500L Hungarian and French oak barrels, followed by an additional 16 months in a large format wooden foudre.

Wine analysis: Alc: 14,0% RS:173,5g/l pH: 3.77 TA: 6.3g/l

Maturation The combination of residual sugar and alcohol levels has a well known preservative effect on bottled wine. This wine is capable of ageing for many decades if not generations from release. Ideal serving temperature is 12°-14° Celsius.

Region Constantia, Western Cape

