

KLEIN CONSTANTIA ESTATE, CONSTANTIA,  
SOUTH AFRICA

MENTZENDORFF  
*wine shippers since*  
1858

# VIN DE CONSTANCE

KLEIN  
CONSTANTIA  
— 1685 —

## DETAILS OF PRODUCTION

Vin de Constance is one of the world's most iconic sweet wines, made from Muscat de Frontignan. 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. The winemaking approach is unique to Klein Constantia, tailored from historic information used to make the iconic sweet wines of Constantia in the 1700's. The build-up to the 2018 harvest included the highest summer rainfall of the past six years and some of the coldest average night-time temperatures, giving the vines a long and slow growing season. The 2018 vintage of Vin de Constance was defined by cold weather. They harvested 21 different batches, starting in early February, bringing in grapes with higher acidity, and continuing until mid-April, bringing in grapes with more maturity and flavour. These individual parcels are the unique components which form the building blocks of Vin de Constance. They allow them to craft a wine that has the perfect balance between alcohol, acidity and sugar. The final wine entails a detailed and focused blending period during and after fermentation. This wine was aged for three years in a combination of 50% new French oak barrels, a small amount of acacia barrels, as well as large format foudres before final blending and then bottling.

## TASTING NOTES

Bright and yellow gold in colour. The nose is layered with complex flavours of Seville marmalade, ginger spice and grapefruit. A rich and luxurious mouthfeel, the wine is full bodied, fresh and vibrant. The palate is balanced showcasing a perfect harmony between salinity, acidity, spice and sweetness. Concentrated with suspended density, it concludes with a pithy astringency and a lingering finish.

## 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 has a well-known preservative effect on bottled wine, allowing the wine to age for at least 20 years.

*"Extraordinary aromas of white peaches, apricots, vanilla and flowers. Full-bodied and very sweet with so much sweet and dried fruit, such as apricots and tangerines, yet it maintains citrusy freshness and texture, with a long, very sweet finish. Always energetic and vivid. Great length to this. Goes on for minutes. It's a sweet wine to drink when young, to marvel over the intensity and verve, yet also one to age for decades." 98 points*

**JAMES SUCKLING'S TOP 100 WINES OF 2021**  
KLEIN CONSTANTIA VIN DE CONSTANCE 2018

[www.kleinconstantia.com](http://www.kleinconstantia.com)

<b>VINTAGE</b> 2018
<b>STYLE</b> Dessert
<b>BLEND OF GRAPES</b> 100% Muscat de Frontignan
<b>WINEMAKER</b> Matthew Day
<b>ALCOHOL</b> 13.7%
<b>RESIDUAL SUGAR</b> 172 g/l

