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THE  
OXFORD  
WINE  
COMPANY

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## Klein Constantia Vin de Constance, Constantia 50cl

£59.50

**Vintage:** 2016  
**Bottle Size:** 50cl  
**Alcohol %:** 14%  
**Country:** South Africa



**Description:** Made from Muscat de Frontignan grapes left to raisin on the vines. This much sought-after cult wine is richly viscous in the glass with a burnt orange-gold hue that exhibits youthfully fresh, floral muscat fruit and a twist of orange, well balanced by brisk acidity that follows through to a clean, fresh and very long finish. Sought after by Napoleon whilst in exile, and by the courts of Europe in the 18th and 19th century, this extraordinary wine is made from vines grown on soils of decomposed Table Mountain granite, with its cooling sea breezes from both the Atlantic and Indian oceans. Serious wine.

**Cepages:** Muscat  
**Group:** South Africa  
**Sub group:**  
**Colour:** Sweet  
**Closure:** Cork  
**Producer:** Klein Constantia  
**Website:** [www.kleinconstantia.com](http://www.kleinconstantia.com)

**Organic/Bio Status:**

**Food / cocktail match:**

**Food / cocktail recipe:**

**Press** 'An iconic wine, and the 2005 has that essential acid backbone to keep everything dynamic and fresh. Seductive, expressive, peach, jasmine and angelica. Very long' - Decanter

'It offers a scintillating bouquet that is beautifully defined with mandarin, wild honey, lavender and Seville orange marmalade vying for attention on the nose. The palate displays more race and better

acidity than Barsac with crystalline honeyed fruits and immense freshness and poise on the finish. Brilliant winemaking here-a South Africa legend that does not disappoint.' 97 points - eRobertParker.com

**Awards**

98 points  
& Best Sweet Wine of the year Tim Atkin SA  
Report  
97 points  
Vinous 18.5/20 Jancis Robinson  
97 points  
Greg Sherwood MW 96 points James Suckling  
94 points  
Robert Parker's Wine Advocate  
\*Offer

**Other Info:**

The terroir concept has a high influence on the character of wine produced at Klein Constantia. Soil and climate conditions are ideal for producing grapes with ample fruit flavours. The farm is situated on the eastern slopes and foothills of Constantiaberg. These soils originate from 600M year old granite and were formed in a period of different climatical conditions than those experienced today. The younger Table Mountain sandstone formations, higher on the slopes, do not influence the soils at all. This well drained, fertile decomposed granite with a high clay content ensures good water retention. During the long dry summers of the Cape, enough water will slowly drain back into the vineyards to ensure an efficient leaf canopy and proper ripening of the fruit.

Klein Constantia continually strive to produce wines in more environmentally responsible and biodynamic ways.