



## Klein Constantia

The Klein Constantia Vin de Constance 2018 is an iconic South African dessert wine, celebrated for its luxurious texture and complex flavor profile, crafted exclusively from Muscat de Frontignan

**KLEIN  
CONSTANTIA**  
— ESTATE —



Alcohol :13,70 %

Composition: 100% Muscat

## Vin de Constance Constantia 2018

Constantia, South Africa

### Region and Vineyards

The **Vin de Constance** originates from the historic **Constantia** wine region in the **Western Cape**, a terroir famed for producing some of South Africa's finest dessert wines. The 2018 vintage benefited from the highest summer rainfall in six years, accompanied by some of the coolest nighttime temperatures. These conditions extended the growing season, allowing the grapes to develop nuanced flavors and concentration. The lighter bunches and small berries resulted in a wine with focused elegance and vibrant character, a hallmark of Klein Constantia's unique vineyard management.

This year's extended ripening period led to one of Klein Constantia's longest harvests, which began in early February and extended to mid-April. The meticulous, phased harvesting of 21 individual batches allowed for optimal ripeness and varietal expression, with each parcel contributing a unique component to the final blend. These distinctive conditions enhanced the wine's ability to capture both freshness and depth, hallmark traits of the Constantia terroir.

### Winemaking

The **2018 Vin de Constance** is made entirely from **Muscat de Frontignan** grapes, with each batch harvested according to acidity and ripeness to balance complexity and freshness. The parcels were vinified separately, with a focus on preserving aromatic intensity and structural balance. After fermentation, the wine was aged for **three years** in a combination of **50% new French oak barrels**, large-format foudres, and a small number of acacia barrels. This diverse aging regimen lends complexity, integrating subtle notes of oak while allowing the inherent Muscat character to shine.

Following barrel aging, the final blend was meticulously crafted to achieve harmony among alcohol, acidity, and sugar. The resulting wine has a residual sugar level of **172 g/L**, balanced by a natural acidity that gives it a fresh and lingering finish. This balance, combined with its structure and alcohol content, makes the wine well-suited for long-term aging, potentially lasting for decades.



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## Tasting Notes

- **Color:** Bright yellow-gold.
- **Aroma:** A complex nose with layers of Seville orange marmalade, ginger spice, and fresh grapefruit.
- **Palate:** Rich and full-bodied, with a luxurious mouthfeel and a fresh vibrancy. The wine is perfectly balanced with a harmonious interplay of salinity, acidity, spice, and sweetness. It finishes with a textured, pithy astringency and a lingering, concentrated finish.

## Did You Know?

The **Vin de Constance** was one of the world's most famous wines in the 18th and 19th centuries, enjoyed by royalty and literary figures alike. Its legendary status endures today, with each vintage meticulously crafted to honor this legacy.

## Wine Pairing Ideas

- **Foie gras with spiced apple chutney:** Complements the wine's sweetness and spice.
- **Blue cheese with honey and walnuts:** Balances the wine's acidity and highlights its fruit and nutty notes.
- **Spiced apricot tart:** The wine's marmalade and citrus flavors harmonize with the tart's fruitiness.
- **Vanilla panna cotta with citrus zest:** Enhances the wine's vibrant acidity and creamy texture.



### James Suckling (JS) : 99 Points (2018)

*Very perfumed aromas of lemon zest, ginger and lychee. Some apricots as well. Full-bodied with brightness, freshness and phenolic tension. It's sweet, but not overly sweet. Salty and umami notes with some salted caramel. Unique wine worldwide. (5/2021)*



### Robert Parker (RP) : 96 Points (2018)

*While similar in color to the 2017, the 2018 Vin de Constance Natural Sweet Wine possesses a richer, rounder frame than the previous vintage. Devastatingly gorgeous on the nose, the wine exudes ripeness, precision and focus, somersaulting out of the glass with gorgeous aromas of apricot purée, white nectarine and yellow peach with heady floral aromas. Compact, medium to full-bodied and unctuous on the palate, the wine explodes, showcasing the greatness of Muscat. The wine continues to unfold in the mouth, expressing additional layers and complexity it sits on the palate. It's wonderfully textured, and I find myself almost chewing the wine, as there is so much going on with it. Drawing in air over the palate, I continue to slurp the wine and it continues to offer up more of its secrets and complexity. No spitting today. The wine glides to a persistent and world-class finish that has me smitten with this vintage. Do not pass up the opportunity to try this wine.*

