



Klein Constantia

An iconic sweet wine of South Africa, Vin de Constance 2007 radiates historical elegance and sensuality through its opulent texture, exotic aromas, and luminous finish.

**KLEIN
CONSTANTIA**
— ESTATE —



96
Decanter



Vin de Constance Constantia 2007

Constantia, South Africa

Region and Vineyards

Vin de Constance hails from the **Klein Constantia estate**, located on the **southern slopes of the Constantiaberg** in South Africa's Western Cape. This historic vineyard lies just a few kilometers from the Atlantic Ocean, benefiting from **cool breezes and mild temperatures** that slow down grape ripening and enhance aromatic development.

Planted exclusively to **Muscat de Frontignan**, the vines are **meticulously tended and hand-harvested**, with a strong focus on selecting naturally raisined berries. The 2007 vintage was marked by a **long, cool season** followed by a **warm, dry late summer**, which provided optimal conditions for **on-vine raisining**, concentrating both sugars and aromatic intensity. This environment, combined with old vines and careful vineyard management, produces fruit of extraordinary richness and balance.

Winemaking

The Muscat de Frontignan grapes for Vin de Constance are **harvested berry by berry**, selecting only the **naturally shriveled and partially raisined fruit**. The berries are then **macerated on their skins for several days** to soften and release their golden juice. This is followed by gentle pressing to retain purity and aromatic finesse.

The wine ferments slowly, allowing it to reach **14% alcohol**, with a **residual sugar of 177 g/L**, ensuring richness and natural balance. It undergoes extensive maturation in a mix of **new and seasoned French oak**, with both **large-format barrels and smaller barriques** used to achieve depth without excessive wood influence. The final result is a naturally sweet wine with **8.3 g/L of total acidity** and a pH of **3.5**, offering lift and longevity. Properly stored, it can **age gracefully for at least 20 years**, developing increasing layers of complexity.

Alcohol :14,00 %

Composition: 100% Muscat



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Tasting Notes

- **Color:** Burnished copper with golden glints and radiant clarity.
- **Aroma:** Rich and heady notes of Turkish delight, honeysuckle, citrus peel, and exotic spice, especially clove.
- **Palate:** Opulently sweet with concentrated flavors of tropical fruit and Seville orange marmalade, cut through by vibrant acidity. The finish is long, juicy, and refreshingly clean.

Did you know?

Vin de Constance was first made in the **late 17th century** and gained fame in the 18th and 19th centuries as one of the world's most coveted wines. It was prized by **Napoleon Bonaparte, King Louis XVI, Jane Austen, and Charles Dickens**, and even referenced in 19th-century literature. The **Klein Constantia estate** resurrected this legacy in the 1980s, reviving the traditional method and grape variety. The 2007 vintage received **97 points from Robert Parker's Wine Advocate**, affirming its place among the world's greatest sweet wines.

Wine Pairing Ideas

- **Foie gras terrine with fig confit:** The wine's richness and acidity cut through the fat while enhancing the dish's sweetness.
- **Duck à l'orange:** A harmonious echo between the wine's citrus and the dish's classic sauce.
- **Roquefort or Stilton cheese:** The salty intensity of the blue cheese contrasts beautifully with the wine's sweetness and spice.
- **Peach tart with almond cream:** Complements the wine's stone fruit and floral profile with a textural match.



Decanter (DCT) : 96 Points (2007)

Rounder, fruitier, with that blade of acidity clothed in flesh, with toffee and bitter marmalade notes, very aromatic and spicy. More new oak was being used by this date, but it's perfectly integrated into the wine and just shows itself as slightly more weight at the centre. Huge finish.



Wine Spectator (WS) : 95 Points (2007)

Gorgeous, featuring a core of creamed peach, persimmon, maple and nectarine notes inlaid with flashes of green tea, dried papaya and mango. Lush and refined, with accents of blood orange and mouthwatering spice echoing on the finish. Muscat de Frontignan.



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Wines & Spirits (W&S) : 94 Points (2007)

Napoleon Bonaparte purportedly guzzled 30 bottles of Vin de Constance a month. If those vintages were anything like this 2007, it's easy to see why. Made from muscat de Frontignan planted at the original 1650s site, the grapes left to raisin on the vine, this feels ethereal. It's impressively delicate for its succulent texture, maintaining focused freshness in spring-like floral notes, while coating the palate in warmer flavors of apricot, tamarind, candied orange and exotic spice. The finish is bright and seemingly everlasting, mirroring the golden tone that emanates from the glass.



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