Klein Constantia

A luxurious South African icon, Vin de Constance 2020 blends heritage, elegance, and vitality in a beautifully poised dessert wine of remarkable complexity.

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Vin de Constance Constantia 2020

Constantia, South Africa

Region and Vineyards

Vin de Constance is produced at **Klein Constantia**, located in the **historic Constantia region** of South Africa's Western Cape. This estate, nestled on the **southeastern slopes of Table Mountain**, benefits from **cool ocean breezes** and moderate temperatures, ideal for **slow ripening and aromatic development** in Muscat de Frontignan.

The **2020 growing season** was exceptional, marked by **low rainfall and moderate summer temperatures**, avoiding the region's typical mid-March heat spikes. These conditions led to **smaller, intensely concentrated berries** and lower yields, which heightened the quality of the fruit. The unique environment allowed for **rapid, even raisining** of the grapes, leading to a compressed but precise harvest with **19 separate vineyard passes** over just three weeks—an unusually swift process for this labor-intensive style.

Winemaking

The 2020 Vin de Constance is made from **100% Muscat de Frontignan**, harvested manually as berries reach optimum raisining on the vine. After harvesting, each lot underwent **individual skin contact maceration**, with most lots receiving around **two weeks of skin contact** before gentle pressing.

Fermentation stopped naturally, preserving a **residual sugar of 172 g/L**, complemented by an **alcohol level of 13.5%**, **pH of 3.92**, and **total acidity of 6.3 g/L**, providing balance and energy. The wine matured in a **two-stage process**: first for **18 months in 500L French and Hungarian oak barrels (50% new)**, then for an additional **18 months in large oak foudres**. The finest barrels were selected for the final blend, ensuring complexity and seamless integration. This balance ensures **decades of aging potential**.

Alcohol :13,50 %

Composition: 100% Muscat

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Tasting Notes

- **Color:** Bright, golden hue with vibrant clarity.
- **Aroma:** A seductive nose of Seville orange marmalade, quince, candied ginger, and ripe stone fruits, with hints of red apple, floral notes, and toffee.
- **Palate:** Full-bodied and textured, offering layers of fruit, spice, and florals over a silky, lively structure. The sweetness is balanced by saline freshness and a roasted walnut dryness. Long, zesty, and complex finish.

Did you know?

Vin de Constance was once considered the finest sweet wine of the 18th and 19th centuries, famously enjoyed by **Napoleon Bonaparte**, **King Louis XVI**, and **Jane Austen**. The 2020 vintage, though modern in technique, continues this historic legacy, echoing the wines that captivated European royalty. Its **drier style** and refined salinity make it a singular expression within the genre of naturally sweet wines.

Wine Pairing Ideas

- **Foie gras with orange confit**: The wine's marmalade and nutty tones elevate this luxurious pairing.
- **Duck breast with apricot glaze**: A savory and sweet complement to the wine's stone fruit depth.
- **Gorgonzola dolce**: A beautiful balance between the wine's sweetness and the cheese's creamy salinity.
- **Almond and pear tart**: Reflects the wine's nutty and fruity elegance in a harmonious dessert match.

97

Robert Parker (RP) : 97 Points (2020)

Classic and expressive with seductive aromas of marmalade and honeysuckle, the 2020 Vin de Constance Natural Sweet Wine is fresh, balanced and complex, offering a delightful lift from 60% new oak. Clocking in at 13.5% alcohol, the palate displays a harmonious balance between fruit sweetness and energetic acidity. It has layers of complexity with impeccable breadth and depth. It may be one of the finest expressions of Vin de Constance to date, and it ends with succulent flavors of apricots, saffron, quince paste and sweet candied citrus tones over the long, ever-evolving finish. Aged for a year and a half in 50% new Hungarian and French oak barrels, followed by an additional year and a half of large format wooden foudre, only the best lots end up being selected for the final blend. Bravo! Run, don't walk to buy this world-class sweet wine to put in your cellar!