



VIN DE CONSTANCE

SKU: SSSAVDC

Established in 1685 by the first governor of the Cape, Klein Constantia estate is located on granite soils in the heart of a beautiful valley.

The 146 hectares benefits from sea breezes and a Mediterranean climate and has established a global reputation for its unique sweet wine.

Grape Variety: Muscat de Frontignan

Tasting Note: Bright and gold in appearance with aromas of citrus marmalade on the nose. The palate is full bodied and complex.

A good sugar to fruit ratio combined with a great acidity ensures the wine is in balance. The wine concludes with a long, spicy finish.

Food Match: Ideal with soft and blue cheeses as well as pear and frangipane tart.

Reviews:

95 James Suckling: Decadent and rich aromas of honey, apricot tart, treacle, caramel and dried white flowers. Very full-bodied with a dense palate of delightful fruit and wonderful sweetness. Long finish. Drink now or hold. Always fantastic.

Sugar Level: 172g/l

Closure: Natural Cork

