



CONSTANTIA
GLEN

CONSTANTIA GLEN TWO 2013

HARVEST REPORT BY WINEMAKER, JUSTIN VAN WYK

2013 was another great vintage for white varieties at Constantia Glen. It was a relatively cool ripening period in the late summer, which allowed for the slow accumulation of sugar. This slow and long ripening resulted in extremely elegant and refined wines with great richness, texture and integrated minerality. Picking of the Sauvignon Blanc commenced on 25 February 2013. Harvesting of this aromatic grape continued for three weeks, as each different clone and vineyard block achieved optimal ripeness and flavour concentration. The white grape harvest ended on 15 March 2013 when the block of Sémillon was picked. Making up 29% of this barrel-fermented wine, the Sémillon adds incredible greengage and citrus flavours as well as depth, weight and a mouth-coating richness to the overall palate.

COLOUR

Clear and bright this wine has a golden straw colour tinged with lime green.

NOSE

Uplifting aromas of nectarine, orange and elderberry with undertones of the oak flavours imparted during barrel fermentation. Tropical papaya and pineapple flavours also come through and this complex array of aromas offers magnificent ethereal notes in the wine's youth, but these will integrate beautifully with time to create a refined and intricate wine.

PALATE

The wine has a vibrant intensity and remarkable fruit concentration. It is full and rich with a textured mouthfeel that develops from ageing on lees in the large 600 litre barrels. It is opulent and sumptuous whilst retaining great elegance and finesse due to a poised acidity and well-defined minerality. The Sémillon (29%) contributes largely to weighty texture, and the mouth-coating richness is accentuated by the maturation of the wine on the lees in barrel for 6 months after fermentation. This is a classic Constantia wine that has outstanding ageing potential and will develop beautifully for 5 to 7 years from harvest.

TECHNICAL DATA

Alcohol - 13.5 %

Residual Sugar - 2.0 g/l

pH - 3.2

Titrateable Acidity - 6.9 g/l

VA - 0.55 g/l

FOOD PAIRING

Salmon sashimi and Asian-style smoked duck breast salad. Lightly seared green asparagus and buffalo mozzarella wrapped in prosciutto. Fresh tuna and caper crostini.

ADDITIONAL NOTES

The grapes used to make this wooded Bordeaux-style white wine are specially selected from the best vineyards grown on the farm and these grapes are handpicked, pressed and the juice is fermented in large 600 litre barrels. This vintage is a blend of 71% Sauvignon Blanc and 29% Sémillon. The total production for this wine was only 5000 bottles; fermented and matured on the lees for six months in 7 demi-muid French oak barrels of which 2 barrels were new and the remainder 2nd, 3rd and 4th fill. In comparison to the previous vintage of the Constantia Glen TWO, the 2013 is showing upfront and vibrant aromas, good minerality and texture as well as good oak integration. The notable Sémillon component (29%) adds a wonderful richness to the mouthfeel of the wine and lends enormous capacity for ageing, while the Sauvignon Blanc provides the freshness and mineral backbone to the wine.

