



CONSTANTIA
GLEN

CONSTANTIA GLEN FIVE 2008

HARVEST

Winter 2007 was just what the doctor ordered with copious rain and cold from May, early in the season, which boded well for even budding. Continued rain in spring was accompanied by cooler than usual temperatures - the cool soil temperatures delaying start of root growth. Early summer was still cool which delayed growth. Wind on our side of the Peninsula mountain chain was contrasted by high humidity with a few heavy showers in Constantia. February, usually the hottest month, was very cool; March was much drier and hot and all this resulted in great ripening for our reds grapes with wonderful expression of dark berry aromas and flavours with finely structured tannins.

COLOUR

A wine of considerable depth of colour. Dark, almost opaque crimson core graduating to a youthful ruby rim. The wine is clear and bright

NOSE

Full ripe black fruits and spicy aromatics fill the first impression. Headily scented cigarbox nuances are offset by lashings of blackcurrant and Morello cherries. The nose shows all the underpinnings of the expressive Bordeaux varieties and invites further exploration. This is a multifaceted wine that shows powerful development after decanting. The 2008 vintage offers a richer spectrum of aromas centred around a core of rich blackberries.

PALATE

An exercise in balance. The aromas follow through seamlessly onto the palate and are complemented by polished yet persistent tannins that lend texture and structure to a wine of immense complexity. This wine is both elegant and refined and exudes class in all aspects - culminating in a sophisticated finish that lingers.

TECHNICAL DATA

36% Cabernet Franc, 22% Cabernet Sauvignon, 15% Petti Verdot, 14% Malbec and 13% Merlot aged in 100 % new French oak (225ℓ) for 16.5 months. Bottled on the 24th of November 2009 after a light egg-white fining and filtration. Five French coopers used in the maturation - Francois Freres, Seguin Moreau Sylvain Taransaud and Boutes. The wine is balanced, complex and retains the desirable elements of freshness and suppleness. 62 different lots representing 12 fermentation batches in 5 coopers were exhaustively tasted to decide on the composition of the final blend. This wine is dense and has ample extract to allow for superlative ageing potential over the next 10-15 years.

Alcohol - 14.5 %

Residual Sugar - 2.0 g/ℓ

Titrateable Acidity - 5.8 g/ℓ

pH - 3.73

FOOD PAIRING

Beef entrecote grilled over vine coals and served with tartiflette - finish with a fine béarnaise. Oven roasted quail dressed with Parma ham and stuffed with star anise couscous - sauced liberally with a red wine and port reduction. Slow braised beef short ribs served with roasted parsnip puree enriched with butter, cream and a touch of nutmeg.

