



CONSTANTIA  
GLEN

## CONSTANTIA GLEN FIVE 2009

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### HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2009 was seen as a monumental vintage in South Africa for both reds and whites. It was a cool and dry vintage with long ripening and slow accumulation of sugars and flavours. March, being the hottest month during the 2008 vintage was remarkably cool in 2009 and without any interruption of rain, this ultimately led to healthy grapes being harvested one to two weeks later than normal, which bode well for wines with incredible freshness, concentration and restraint. Intensive viticultural practices and regular vineyard tastings ensured the best flavour concentration and optimal ripeness at the time of picking.

### COLOUR

This wine has immense depth of colour. It is bright with a very dark, almost opaque crimson core graduating to a youthful violet rim.

### NOSE

Full ripe black cherry fruit and rich spice fill the first impression, but this restrained wine has a much more complex offering that demands exploration. The spice nuances are offset by tremendous dark fruit expression of black cherry and cassis. The nose promises depth and complexity expected from such a remarkably cool vintage and shows powerful development after decanting.

### PALATE

The ripe, dark fruit aromas follow through seamlessly onto the palate and are complimented by incredible texture, as a result of round yet persistent tannins. This is a restrained and elegant wine that has the depth and refinement symbolic of the cool ripening season of 2009. This unique wine has beautiful richness and concentration that lends to a long, well-defined finish.

### TECHNICAL DATA

40% Petit Verdot, 25% Merlot, 17% Cabernet Franc, 15% Malbec and 3% Cabernet Sauvignon matured for 18 months in 100% new French oak (225 litre barrels). The wine was bottled on 18 November 2010 after a light egg-white fining to add the final polish to the seamless tannin structure. This concentrated and restrained wine has great freshness and longevity as a result of the exceptionally long and cool ripening period of the 2009 vintage, hence only released after 3 years of bottle maturation. The beautiful balance of acidity and tannin structure coupled with encouraging youthfulness and minerality, are all indications of fantastic ageing potential for the next 15-20 years under ideal cellaring conditions.

Alcohol - 14.5 %  
Residual Sugar – 3.1 g/l  
pH - 3.5  
Titratable Acidity – 5.5 g/l  
VA - 0.56 g/l

### FOOD PAIRING

Oven roasted quail dressed with Parma ham and stuffed with star anise couscous – sauced liberally with a red wine and port reduction. Beef fillet roasted over vine coals served with buttered mash potatoes. Rosemary and salt grilled lamb chops prepared rare with cherry tomatoes warmed in a savoury balsamic reduction.

