

CONSTANTIA GLEN FIVE 2011



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2011 was another fantastic year for Constantia Glen wines. It was an exceptionally late vintage with the first red grapes being harvested on 27 March 2011. The cool growing season meant ripening occurred slowly and the grapes achieved optimal phenolic and flavour ripeness without any detriment to the natural acidity. This has resulted in ripe-fruit flavoured red wines that have good freshness and vibrancy. Although the growing season was cool, it was quite sunny and the extra sunlight hours coupled with very little rainfall allowed for the picking of ripe and beautifully healthy grapes from our cool-climate vineyards. The harvest eventually came to a close when the last blocks of Cabernet Sauvignon were picked on 19 April 2011. The red wines from this vintage show bold fruit flavours and good refinement from finely structured tannins, which bodes well for the ageing potential of these wines.

COLOUR

The wine shows incredible colour density and intensity. Its dark, almost opaque, garnet core that unwinds into a youthful, ruby rim promises a wine with a great depth of structure and a fruitful future.

NOSE

A complex bouquet with a mischievous play on the senses. The first impression is that of a rich, dark-fruit forward wine encompassing aromas of blackcurrant and black cherries, yet beyond the foreground one becomes enthralled by hints of cigar leaf and spices that marry the ripe aromas in perfect harmony. The suggestive nose demands further exploration into the great depth and complexity of fruit that is wrapped in a lenient mantle of vanillary oak.

PALATE

The rich, ripe bouquet is a true advocate of the wine's cassis core. The dense flavour concentration follows effortlessly from the nose to the palate, where polished tannins provide great texture to balance the wine's powerful weight. As the wine ensues the tongue, the silky, polymerised tannins responsible for the wine's elegance poises the integrated minerality to create an outstanding mouthfeel with a well-rounded, textural finish that will linger well onto your next sip.

TECHNICAL DATA

31% Cabernet Sauvignon, 27% Merlot, 17% Petit Verdot, 15% Cabernet Franc and 10% Malbec matured for 18 months in 100% new French oak (225 litre) barrels. The wine was bottled on 10 December 2012 without any fining, but only a light filtration in order to clarify the wine. The complex and concentrated flavours of this wine, along with its powerful structure, will continue to evolve during bottle ageing under the correct cellaring conditions for the next 10 – 15 years. Meticulous attention to extraction methods during vinification, length of skin-contact time, barrel maturation regime and extensive blending procedures are all aimed at producing a wine that has the potential to age and develop for many years in the bottle and we hope that this will be the case for the Constantia Glen FIVE 2011.

Alcohol - 14.5 %
Residual Sugar – 2.7 g/l
pH - 3.65
Titratable Acidity – 5.6 g/l
VA - 0.57 g/l

FOOD PAIRING

Herb-crusted roast lamb with a smoked aubergine compote and tandoori lamb jus.
Peppered beef fillet served with Mediterranean vegetables on bed of burnt sage butter polenta. Asian-spiced, seared lamb and grapefruit noodle salad with fried shallots and citrus.

