

# CONSTANTIA GLEN FIVE 2015



CONSTANTIA  
GLEN

## HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2015 was a remarkable vintage for red varieties at Constantia Glen, despite the harvest being almost 2 weeks earlier than what we have been used to for the past few years. Good winter rains in 2014 provided a good foundation for our dryland vineyards before they embarked on a notably dry growth season. The summer ripening period leading up to the early 2015 harvest was cool, but very dry, which in combination with early bud-break in the atypically warm spring of 2014 led to our vines going through *véraison* a little earlier in this vintage. Although the harvest was 10 days earlier than we normally experience, our grapes still enjoyed similar extended hang-time on the vines due to the warm spring kicking off the season earlier than usual. The vines were shaped in slightly smaller canopies, allowing good sunlight penetration and air movement in the bunch zone. This resulted in healthy bunches that enjoyed textbook ripening conditions. The combination of all these factors resulted in red wines with very good ripeness, freshness and flavour concentration. This vintage also allowed for good structure and acidity, which will allow for superlative bottle-ageing. The 2015 harvest commenced with the first block of Merlot on 6 March 2015 and we picked for over 5 weeks until the last batches of Petit Verdot and Cabernet Sauvignon were processed into the winery on 10 April 2015.

## COLOUR

Youthful in colour with a very dark, almost opaque magenta core unwinding into a bright and lively garnet rim.

## NOSE

There is a certain dramatic tension in the nose of the 2015 FIVE that draws one deep into the glass and demands a great deal of focus. This tightly wound offering presents concentrated notes of cedar and graphite with a vibrant core of black cherries, cassis and violet. With more air the wine shows attractive floral and dried-herb aromas.

## PALATE

As with the nose, the palate shows great balance between refinement and power. The textbook ripening conditions of the vintage combined with meticulous attention to extraction- and maturation methods in the cellar, have led to a compellingly structured wine with excellent freshness and depth. The 2015 FIVE is an incredibly rich offering with a velvety texture, underpinned by grippy, fine-grain tannins and a lively acidity providing mouth-watering length.

## TECHNICAL DATA

A blend of 33% Cabernet Franc, 19% Cabernet Sauvignon, 18% Petit Verdot, 17% Merlot and 13% Malbec, matured for 18 months in 75% new and 25% second-fill French oak barrels. The wine was bottled on 1 December 2016 without any fining, but only a light filtration in order to clarify the wine. The unique youthfulness of the 2015 FIVE, along with its powerful structure and precision finish, will continue to evolve during bottle ageing under the correct cellaring conditions for the next 15 - 25 years. It is worth noting the predominance of Cabernet Franc in the spectacular 2015 vintage, being an important contributor to the style and precise focus of this wine.

Alcohol	14.5%
Residual Sugar	2.3 g/L
pH	3.54
Titrateable Acidity	5.50 g/L
VA	0.69 g/L

## FOOD PAIRING

Beef rib-eye steak grilled to perfection, served with smoked parsnip puree and beef jus. Slow roasted shoulder of lamb with roasted vegetables and tomato jam, on a bed salted crushed potato with rosemary. Mushroom risotto with black pepper and sage.

