

CONSTANTIA GLEN SAUVIGNON BLANC 2015



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

The 2015 vintage was another excellent one for Constantia Glen, with the picking of our Sauvignon Blanc grapes initiating the harvest on 16 February, 10 days earlier than in 2014. The summer growth period leading up to the early 2015 harvest was cool, but very dry, which combined with early bud-break in the spring of 2014, led to our vines going through *véraison* earlier this year. 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 Sauvignon Blanc harvest stretched over 19 days as each different clone and vineyard block that we utilize towards this careful, complex matrix, achieved optimal ripeness and flavour concentration. The white grape harvest ended with the picking of the Sémillon block that comprises 4% of this wine on the 4th of March. This variety adds incredible complexity with some citrus flavours, as well as depth and mouth-coating richness to the overall palate.

COLOUR

A clear, bright white wine displaying a light straw colour with a lively tinge of lime green.

NOSE

Initial aromas of passionfruit, peach and gooseberries peel away to expose a complex, layered veil with tropical hints of nectarine, kumquat and kiwi fruit. It is however beyond these expressive fragrances that you come to find an underlying perfume of elderflower, which has become synonymous to the Constantia Glen Sauvignon Blanc. This multifaceted offering shows ethereal notes now and will develop haunting intricacy with age.

PALATE

The complex bouquet of the 2015 Sauvignon Blanc follows seamlessly onto the palate, where its rich, creamy texture meets a well-defined minerality in perfect accord. This brings about a vibrant intensity of flavours and incredible structure, resulting in a mouthfeel that demands a sip more. A small portion of Sémillon (4%) was incorporated to lend an extra bit of rounded weight to balance the wine's fresh core. This is also accentuated by means of maturation on the lees in stainless steel tanks for 5 months prior to bottling. Our 2015 vintage Sauvignon Blanc is a classic Constantia wine with beautiful elegance, depth and freshness that will result in superlative ageing under ideal cellaring conditions.

TECHNICAL DATA

Alcohol:	13.5 %
Residual sugar:	1.20 g/L
pH:	3.25
Titrateable Acidity:	6.20 g/L
VA:	0.50 g/L

FOOD PAIRING

Thai green curry with coconut milk and fresh green coriander. Smoked snoek terrine on a piece of warm baguette with complimentary green hummus. Spring Panzanella with Asparagus. Anchovy Carbonara. Seafood paella on a bed of Saffron infused Jasmine rice.

