

CONSTANTIA GLEN SAUVIGNON BLANC 2017



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2017 was really a fantastic vintage for the white varieties at Constantia Glen. The flavour of the grapes at the time of picking was concentrated and intense. The harvest was preceded by an incredibly cool summer and this very cool and long ripening allowed for the slow accumulation of sugars, and grapes that retained phenomenal acidity despite fairly dry conditions in what was considered a severe period of drought throughout the Cape. Our dryland vineyards showed remarkable buffering capacity and the 2017 vintage has delivered extremely elegant and refined white wines with great richness, texture and persistent, mouth-coating acidity. Picking of the Sauvignon Blanc commenced on 20 February 2017 and continued for 3 weeks as each different clone and vineyard block achieved optimal ripeness and flavour concentration. The white grape harvest came to a close on 9 March 2013 when the block of Sémillon was safely picked and processed into the winery.

COLOUR

A clear, bright white wine with a light straw to lime green colour.

NOSE

At first glance, primary aromas of lime peel, gooseberries and green melon eagerly leap from the glass, completely consuming the senses. Another swirl, however, allows for these upfront aromas to escape, exposing a complex, cool-climate offering with an array of underlying delicacies. This seemingly simple motion releases an entire range of savoury spices such as white pepper, fennel seed and cardamom, beautifully emphasized by an uplifting perfume of elderflower and mandarin.

PALATE

The wine's complex bouquet gains even more vibrancy once the lively citrus flavours encounter the palate's rich, creamy texture and chalky minerality – the result of maturation on the lees in stainless steel tanks for 5 months prior to bottling. The excellent palate weight can be credited to a small portion of 2% Semillon, which was carefully blended into this year's Sauvignon blanc to provide a full, firm backbone to the wine's natural racy acidity, which cleanses the palate in preparation for the next sip. The 2017 Sauvignon blanc is a classic Constantia wine, exemplifying elegance and the kind of structure that allows for superlative ageing under ideal cellaring conditions.

TECHNICAL DATA

Alcohol	13.5%
Residual Sugar	1.30 g/L
pH	3.32
Titrateable Acidity	6.40 g/L
VA	0.34 g/L

FOOD PAIRING

Citrusy shrimp, mango and avocado ceviche tostadas. Crostini with poached figs and goats cheese. Southern Vietnamese Bún bò Nam Bộ (lemongrass beef, green mango and bean sprouts on rice vermicelli noodles, dressed with sesame oil and a handful of fresh Asian mint and coriander). Chilli salted squid with wasabi aioli.

