

CONSTANTIA GLEN SAUVIGNON BLANC 2019



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2019 was yet another excellent vintage for white varieties at Constantia Glen with cool temperatures and a long ripening season preceding the harvest. The moderate weather conditions in the 2 months leading up to harvest resulted in fantastic flavour development and phenomenal levels of natural acidity in the grapes at the time of picking. Slow accumulation of sugars during ripening bodes well for more complex development of flavour precursors in the grapes and our dryland vineyards showed remarkable buffering capacity as they ripened the fruit optimally without any notable strain on the vines. This, in part, is thanks to the moderate conditions of the vintage, but most importantly due to the fact that the Constantia Glen vineyards have been dry-farmed since that were planted 19 years ago and the roots have become accustomed to the drying soils by reaching deeper and deeper into the clay-rich subsoil with each passing year. Picking of our Sauvignon Blanc commenced on 19 February 2019 and continued for 3 weeks as each different clone and vineyard block achieved optimal ripeness. The last block of Sauvignon Blanc, situated at the highest elevation on the estate (270 metres above sea-level), was picked on 9 March 2019.

COLOUR

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

NOSE

A captivating and complex offering with lingering notes of lemongrass and lime, reluctant to leave the glass. It takes a couple of swirls for the volatile primary aromas to blow off, but as they do, we begin to peel away at the many underlying layers of this intricate wine. Bold aromas of the more tropical spectrum, such as grapefruit and white peach, fill the next impression, but it is with patience that we are awarded the finer delicacies that have become synonymous with our fruit. This elegant wine will greet you with a final bouquet of blackcurrant, star anise and elderflower, as you prepare to take your first sip.

PALATE

The concentrated aromatics carry effortlessly to the palate, where they integrate with a rich and textured mouthfeel. With its striking mineral edge and tantalizing acidity, the wine offers beautiful refreshment and poise. This Sauvignon Blanc remained on the fermentation lees in stainless steel tanks for 5 months prior to bottling. It has delicious weight and a long, lingering finish. Made in a classic style, exemplifying elegance, texture and freshness, this wine will benefit from a couple of years of ageing under ideal cellaring conditions.

TECHNICAL DATA

Alcohol	13.5%
Residual Sugar	1.30 g/L
pH	3.23
Titrateable Acidity	6.20 g/L
VA	0.32 g/L

FOOD PAIRING

Chilli salted squid with wasabi aioli. Ahi tuna poke bowl with fresh lime, avocado and edamame beans. Crostini with poached figs and goats' cheese. Seared tuna with citrus and coriander dressing. Anchovy Carbonara.

