



CONSTANTIA
GLEN

CONSTANTIA GLEN THREE 2007

HARVEST

2007 represented an interesting year for Constantia Glen - our first harvest of grapes to be vinified in our custom built 120-ton gravity fed cellar. The weather played along perfectly allowing for a cool and long ripening period. Our viticultural practices are geared to maximise flavour concentration in the tiny berries and with the aid of near-infrared aerial photography to show vineyard vigour, staged phenolic ripeness assessments and exhaustive vineyard tastings we are quite certain that our picking dates were at optimum ripeness levels. Cabernet Franc was the first batch to arrive at the cellar on the 3rd of March and our last batch in was Cabernet Sauvignon on the 4th of April. Malbec, Merlot and Petit Verdot slotted in seamlessly between these two dates.

COLOUR

Dark crimson with a russet rim. A deep and rich colouring with the slightest graduation. Clear and bright.

NOSE

The bouquet offers a refined mineral and subtle oak background that is accentuated with ash, dark chocolate and classic cedar tones. The nose is complex and shows underpinnings of the three expressive Bordeaux varieties with aromas of pencil shavings and blackberries. A deeply complex offering.

PALATE

A wine to savour. The aromas move confidently onto the palate and are complemented by juicy tannins that allow for immediate enjoyment and hint at opportunity for development too. This wine is both alluring and satisfying with a fine meal yet sufficiently sociable to allow for enjoyment on its own.

TECHNICAL DATA

39 % Cabernet Sauvignon, 38 % Cabernet Franc and 23 % Merlot aged in 100 % new French Oak for 13.5 months. Bottled on the 22nd of August 2008 after a light egg-white fining and filtration. 6 French coopers used in the maturation – Francois Freres, Seguin Moreau, Demptos, Sylvain Taransaud and Boutes. 20 % of the barrels used were 500ℓ in capacity so as to simulate a 2nd fill component. These barrels have a larger wine volume to wood surface area ratio. No press wine was used in the blend and as a result the wine shows lushness and suppleness of tannins. The wine is approachable and affirms the inclusion of a large proportion of Cabernet (both Franc and Sauvignon). A fresh, modern interpretation of a classic Medoc, it is a wine that will impress in its youth and offer much complexity as it ages over the next 5 -8 years.

Alcohol – 14%, Residual Sugar – 2.4 g/ℓ, Titratable Acidity – 5.3 g/ℓ, pH – 3.75

FOOD PAIRING

Venison medallion marinated in olive oil, orange zest, sage, pepper, and juniper berries – pan fried and served with herb buttered potatoes. Rosemary grilled lamb chops prepared rare with cherry tomatoes warmed in a savoury balsamic reduction. Tea smoked duck breast with oven roasted pears and a blackberry jus.

AWARDS

Best in class at 2009 IWSC, 4½ stars in 2010 John Platter Wine Guide

