



CONSTANTIA
GLEN

CONSTANTIA GLEN THREE 2009

HARVEST

2009 was seen as a monumental vintage in South Africa for both reds and whites. It was a cool and dry vintage with long ripening and slow accumulation of sugars and flavours. March, being the hottest month during the 2008 vintage was remarkably cool in 2009 and without any interruption of rain, this ultimately led to healthy grapes being harvested one to two weeks later than normal, which bode well for wines with incredible freshness, concentration and restraint. Intensive viticultural practices and regular vineyard tastings ensured the best flavour concentration and optimal ripeness at the time of picking.

COLOUR

This wine has immense depth of colour. It is bright with a silky crimson hue graduating to a youthful mauve rim

NOSE

A very complex offering with nuances of spice, blackberries and layers of dark fruit. The background is accentuated with a hint of flintiness. The beautiful dark fruit flavours show the underpinnings of the three expressive Bordeaux varieties and are complimented by cigar box tones and some woody notes from perfectly judged oaking. The nose promises depth and concentration expected from such a remarkably cool vintage and shows powerful development after decanting.

PALATE

The striking dark fruit aromas follow seamlessly onto a mouth-filling palate with incredible texture from ripe, velvety tannins. This elegant wine has minerality to balance the rich dark fruit aromas and silky round tannins. Full-bodied with a juicy texture, this wine has a long, soft finish making it extremely refined with excellent aging potential, yet also very approachable at this early stage of development.

TECHNICAL DATA

41% Merlot, 33% Cabernet Sauvignon and 26% Cabernet Franc matured for 18 months in 100% new French oak (225 litre barrels). The wine was bottled on 16 November 2010 after a light egg-white fining to add the final polish to the seamless tannin structure. This round and velvety wine has great freshness as a result of the exceptionally long and cool ripening period of the 2009 vintage. The beautiful balance of fruit flavours and tannin structure coupled with encouraging minerality indicate that, although this wine is delicious to drink in its youth, it will continue to age and develop admirably for 8 -10 years from harvest. Drink at room temperature of 17-20 °C.

Alcohol - 14.5 %

Residual Sugar – 3.2 g/l

pH - 3.5

Titrateable Acidity – 5.4 g/l

VA - 0.54 g/l

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 over vine coals. Tea smoked duck breast with oven roasted pears and a blackberry jus.

