

CONSTANTIA GLEN THREE 2013



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2013 was another great vintage for red varieties at Constantia Glen. The relatively late season was marked by cool ripening conditions in the late summer, allowing for the slow accumulation of sugars and the ability to achieve optimal phenolic ripeness during the extended hang time in a favourable microclimate. This combination of beneficial factors led to the development of an extremely elegant Bordeaux-style blend with refined tannin structure and incredible flavour concentration. The red grape harvest in this vintage commenced with the first block of Merlot on 20 March 2013 and finally came to a close when the last of the Cabernet Sauvignon grapes were safely in the cellar on 20 April 2013.

COLOUR

Youthful in colour with a dark, cardinal core unwinding into a bright and lively ruby rim.

NOSE

The 2013 Constantia Glen THREE bids an utterly complex collection of savoury flavours with some dark fruit and truffle that consume the senses at first glance. This focused vintage promises old world authenticity with its floral herb aromas of rosemary and fynbos along with an intriguing lace of cassis, currant and the most elegant of spices.

PALATE

The savoury flavours illustrated on the nose follow flawlessly onto that first sip, where elegant, velvety tannins grip the palate in a vibrant intensity of flavour. This incredible richness and concentration of fine grain tannin is further echoed by an earthy minerality and the wine's fresh, natural acidity that brings about a long, well-defined finish. This full-bodied blend has great potential to well withstand the test of time and remain true to its *terroir* for at least another decade if stored under correct cellar conditions.

TECHNICAL DATA

This meticulous blend was carefully crafted from 59% Merlot, 25% Cabernet Sauvignon and 16% Cabernet Franc, which was matured for 17 months in 23% new-, 58% second fill- and 19% third fill French oak barrels. The wine was not fined but only lightly filtered prior to bottling to further polish the rich tannin structure. This is yet another vintage that shows the round, velvety texture that has become synonymous to the Constantia Glen THREE, made in such a style that it can be enjoyed in its youth, or develop admirably for another 10 years from the date of harvest.

Alcohol	14.5%
Residual Sugar	2.90 g/L
pH	3.66
Titrateable Acidity	5.70 g/L
VA	0.57 g/L

FOOD PAIRING

Slow roasted shoulder of lamb with rosemary infused roasted vegetables and tomato jam, on a bed of buttered polenta. Crostini of thinly sliced prosciutto, cream cheese and rocket.

