

# CONSTANTIA GLEN THREE 2014



CONSTANTIA  
GLEN

## HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

The 2014 red grape harvest at Constantia Glen was one of the most challenging of the past decade, but led to some exceptional wines as a result of hard work in the vineyards and uncompromising dedication to the production of quality wine. The harvest followed a wet 2013 in which we received 1600mm of rainfall, so water tables were high and the soils of our dryland vineyards remained relatively cool throughout the summer. It was thus a relatively cool and late vintage, which allowed for the slow accumulation of sugar, but the amazing characteristic of this vintage, was that the acidity at full ripeness was slightly lower than previous years, indicating good berry maturity. The resulting wines continue to develop and show great balance, texture and refinement, especially well-suited to our classic and elegant Bordeaux-style red blends. The red grape harvest of 2014 commenced with the first block of Merlot on 25 March 2014 and came to a close when the last of the Cabernet Sauvignon grapes were safely in the cellar on 14 April 2014.

## COLOUR

A concentrated cardinal core that unwinds into a lively ruby rim.

## NOSE

As the wine first meets the senses, it bursts with elegant aromas of fynbos flora and savoury spice. This enduring bouquet is then further complimented by red berry and floral aromas of rosemary and violets when a single swirl allows these rich flavours to unfold. This focused wine expresses a hint of classic old world charm, wrapped in a lively lace of redcurrant and cassis.

## PALATE

The upfront savoury notes first demonstrated on the nose follow seamlessly onto the palate. Medium bodied and immensely smooth, this wine is packed with a rich concentration of fruit, yet offers velvety tannins that grip the palate in a vibrant intensity of flavour. An incredible lushness brought about by fine grain tannins provide good texture and the style is further echoed by an earthy minerality and long finish.

## TECHNICAL DATA

Meticulous viticultural practices and dedication to quality in the cellar has led to this perfectly polished blend, carefully crafted from 67% Merlot, 20% Cabernet Franc and 13% Cabernet Sauvignon. It was matured in 40% new-, 40% second fill- and 20% third fill French oak barrels for 17 months. A light filtration prior to bottling, to further refine the rich tannin structure, gave us yet another vintage that shows the round, velvety texture that has become synonymous to the Constantia Glen THREE.

Alcohol	14.5%
Residual Sugar	2.70 g/L
pH	3.50
Titrateable Acidity	5.30 g/L
VA	0.67 g/L

## FOOD PAIRING

Asian duck confit tacos, infused with cherry, chili, and miso. Slow roasted shoulder of lamb with rosemary infused roasted vegetables and tomato jam, on a bed of buttered polenta. Braised pork tenderloin with sage, garlic and honey, served with roasted sweet potatoes.

