

CONSTANTIA GLEN TWO 2016



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

With a cool, dry growing season leading up to the 2016 harvest and textbook ripening conditions, Constantia Glen managed to reap the fruits of another excellent vintage. Picking of our Sauvignon blanc grapes initiated the harvest on 15 February and reasonably cool weather prevailed for the second half of February with temperatures reaching around 24°C. Countrywide the 2016 harvest is known as one riddled by drought, but with our cool climatic conditions high up against the Constantia Mountains, the drier conditions actually worked in our favour. The dry and slightly warmer-than-usual ripening environment meant smaller berries with increased flavour concentration. Vegetative growth of the canopies was more regulated than usual, allowing for better sunlight penetration and air movement in the bunch zone to ensure excellent conditions for the ripening of healthy grapes. The white grape harvest ended with the picking of the Sémillon vineyard that makes up 30% of this carefully crafted wine, on 3 March 2016.

COLOUR

This wine is strikingly clear with an intriguing pale gold colour tinged with lime green.

NOSE

Restrained and elegant with delicate aromas of grapefruit, green fig and orange blossom, the floral perfume delineating towards elderflower and herbs. The wine is tight in its youth, but shows absolute fruit purity and zest, which with time will integrate and develop into a charmingly refined wine.

PALATE

This vintage of the Constantia Glen TWO shows incredible intensity, fruit concentration and depth, but remains poised and elegant. The wine has a bright acidity that is perfectly balanced a mouth-coating texture on the palate, brought about by maturation in 600 litre barrels. The 30% Sémillon adds weight and richness to balance the fresh natural acidity of the Sauvignon blanc making this a truly harmonious blend with an intriguing saline quality that lingers well onto your next sip. This classic Constantia White will further develop in the bottle and gain even more complexity with maturation for up to 10 years under ideal cellaring conditions.

TECHNICAL DATA

Alcohol:	14.0%	Titrateable Acidity:	5.8 g/L
Residual sugar:	2.0 g/L	VA:	0.46 g/L
pH:	3.30		

The grapes used to make this wooded Constantia white wine are specially selected from the best vineyard blocks on the estate. These grapes are handpicked in the early morning, pressed and the juice is fermented in 600 litre demi-muid barrels. With the desire to experiment and improve on our efforts every year, we included components of Sémillon and Sauvignon blanc that had been whole-bunch pressed. Compared to the norm of pressing freshly destemmed grapes, these portions highlight the more elegant citrus and floral aromas that are evident on the nose and offer additional complexity, structure and freshness. The wine was matured on the lees for 6 months in 600 litre French oak barrels, of which 25% were new and the remainder of the barrels ranged from 2nd to 7th fill. Careful use of neutral French oak and also one barrel each of French Acacia and Austrian oak means that the wine has depth and texture with only a small influence of oak notable on the nose. The final blend consists of 70% Sauvignon Blanc, which provides the acidity and backbone whilst the 30% Sémillon is responsible for the waxy weight and full-bodied nature of this wine.

FOOD PAIRING

Char Siu pork belly with citrus spice and fresh coriander. Thai-style duck breast salad with lime juice and toasted pine nuts. Oak-smoked trout ribbons with dill & lemon crème fraiche and a cucumber pickle. Salmon tartare.



