

CONSTANTIA GLEN TWO 2018



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

The 2018 vintage was yet another excellent one at Constantia Glen with cool temperatures and a very long ripening season that significantly tested our patience to get the harvest underway. The moderate weather conditions in the 2 months leading up to harvest followed a very dry summer that will always be remembered as one of the worst droughts that Cape Town has endured. The combination of dry summer conditions, but with relatively cool temperatures in the critical months of ripening, led to incredible flavour development and phenomenal levels of natural acidity in the grapes at the time of picking. The slow accumulation of sugars in the grapes during ripening bodes well for more complex development of flavour precursors in the grapes and our dryland vineyards showed remarkable buffering capacity as they ripened the fruit optimally without excessive strain on the vines, thanks also to an inch of rainfall that arrived at a critical time on 8 January 2018. This bout of rain was followed by a relatively cool January and February, which resulted in us only picking our first Sauvignon Blanc grapes on 26 February 2018. Picking of this variety continued for over 3 weeks as each different clone and vineyard block achieved optimal ripeness and flavour concentration. The last block of Sauvignon Blanc, situated at the highest elevation on the estate (270 metres above sea-level), was picked on 19 March 2018 and the Sémillon, making up 32% of this wine, was picked one day prior to this.

COLOUR

Clear and bright with a light gold colour, tinged with lime green.

NOSE

Restrained and elegant with a top herbal note and delicate aromas of grapefruit, lime and white blossom. The floral notes delineating towards elderflower and fresh herbs. The wine is tightly wound in its youth but shows absolute fruit purity as well as some waxy and citrus notes, which will integrate and develop into a very refined wine.

PALATE

This vintage shows incredible freshness, fruit concentration and depth, but remains restrained and elegant with stony mineral nuances. The 2018 blend has a remarkable acidity and crystalline structure that is beautifully balanced a mouth-coating creamy texture on the palate, brought about by barrel fermentation and maturation on the lees for 7 months. The 32% Sémillon contributes weight, texture and richness making this a truly harmonious blend with an intriguing saline quality that lingers well onto your next sip. This is a classic Constantia White that will further develop in the bottle to gain even more complexity with maturation for 10 to 15 years under ideal cellaring conditions.

TECHNICAL DATA

Alcohol:	14.0%	Titrateable Acidity:	6.8 g/L
Residual sugar:	1.0 g/L	VA:	0.54 g/L
pH:	3.21		

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 and the juice is fermented in 600 litre demi-muids. With the desire to experiment and improve on our efforts every year, we included 7% of amphora-aged Sauvignon Blanc. Furthermore, about 50% of the grapes for this wine were whole-bunch pressed, instead of being crushed and destemmed prior to pressing. The wine was matured on the gross lees for 7 months in 600 litre barrels, of which 17% were new and the remainder of the barrels ranged from 2nd to 6th fill. Careful use of neutral French oak as well as 10% Austrian oak, 8% French Acacia and 7% clay-amphora ensures that the wine has depth and texture with only a small influence of oak notable on the nose. The final blend consists of 68% Sauvignon Blanc, which provides the acidity and backbone, with 32% Sémillon contributing to the weight, richness and texture of the wine.

FOOD PAIRING

Grilled Kingklip with Salsa Verde. Lightly seared green asparagus and buffalo mozzarella wrapped in prosciutto. Char Siu pork belly with citrus spice and fresh coriander. Oak-smoked trout with dill & lemon crème fraiche and a cucumber pickle.

