

CONSTANTIA GLEN SAUVIGNON BLANC 2021



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

The 2021 vintage was a fantastic and memorable one for the white varieties at Constantia Glen, owing mainly to some phenomenal acidity levels in the grapes at harvest time. The flavours of the Sauvignon Blanc at the time of picking were concentrated and intense; and backed up with lively acidity and freshness that I believe will result in fantastic age-ability of the 2021 vintage. The harvest was preceded by a cool growing season with very slow ripening of the grapes, which results in even ripening of the grapes and greater development of complex flavour precursors when the desired sugar levels are achieved. Thanks to well established vineyards with excellent root systems, the dryland vineyards on the estate ripened the fruit with ease and the vintage has delivered elegant and refined white wines with great richness, texture, and delicious, mouth-coating acidity. Apart from a new planting of clone 317 Sauvignon Blanc that delivered its maiden crop on 22 February 2021, harvesting of the older blocks of Sauvignon Blanc commenced on 25 February 2021 and continued for 2 weeks as each different clone and vineyard block achieved optimal ripeness. The white grape harvest came to a rather rushed close on 9 March 2021 when the Sémillon (making up only 3% of this wine) was picked and processed into the winery just hours before we received over 40mm of rain.

VINIFICATION

The grapes for this classic-styled, Constantia Sauvignon blanc are all grown on the estate and hand-harvested in the early hours of the morning. In this vintage, the grapes were destemmed and crushed directly into the press, but then left for 12 to 24 hours for the juice to soak on the grape skins before being separated and pressed. Post-settling, the clean juice was fermented in stainless-steel tanks at a constant cool temperature of 14 degrees Celsius. The wine was then matured on the lees for 5 months in the stainless-steel tanks, before it was stabilised and bottled on 17 August 2021.

TASTING NOTE

This wine is bright with a light straw-like appearance highlighted by a light green hue.

Initial aromas of lemongrass and lime lead to bolder aromas of the more tropical spectrum, such as gooseberry and white peach. The nose exudes elegance with a final bouquet of blackcurrant, citrus, and elderflower, as you prepare to take your first sip.

The concentrated aromatics carry effortlessly to the palate, where they integrate with a vibrant acidity and textured mouthfeel. The palate is beautifully refined and elegant with excellent fruit concentration and long-lasting freshness. The extended lees contact and small splash of 3% Sémillon gives this wine great texture and length. Made in a classic unwooded style, and in a vintage with incredible natural acidity, this wine is a pleasure to enjoy in its youth, yet it will benefit from 5 to 8 years of ageing under ideal cellaring conditions.

TECHNICAL DATA

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| Alcohol | 13.5% |
| Residual Sugar | 1.8 g/L |
| pH | 3.16 |
| Titrateable Acidity | 7.30 g/L |
| VA | 0.35 g/L |

FOOD PAIRING

Asparagus with pancetta and dill mayonnaise. Beetroot and goats cheese salad. Pan-seared scallops with wasabi lime granita.

