



# CONSTANTIA GLEN

## CONSTANTIA GLEN TWO 2014

### HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

The 2014 harvest of the white varieties at Constantia Glen was quite exceptional. It was a relatively cool vintage, which allowed for the slow accumulation of sugar, but the really fantastic characteristic in this vintage was the fact that the acidity at full ripeness was slightly lower than previous years and it allowed for great balance, texture and refinement in the resulting wines. Picking of the Sauvignon Blanc commenced on 26 February 2014. Harvesting of this aromatic grape variety continued for 23 days, as each clone and vineyard block achieved optimal ripeness and flavour concentration at varying intervals. The white grape harvest ended on 20 March 2014 when the block of Sémillon was picked. Making up 30% of this barrel-fermented white blend, the Sémillon adds incredible greengage and citrus flavours as well as depth, weight and a mouthcoating richness to the overall palate.

### COLOUR

Clear and bright this wine has a golden straw colour tinged with lime green.

### NOSE

Uplifting aromas of nectarine, orange and elderberry with undertones of the oak flavours imparted during barrel fermentation. Tropical papaya and green melon flavours also come through and this complex array of aromas offers magnificent ethereal notes in the wine's youth, but these will integrate beautifully with time and create a refined and intricate wine.

### PALATE

The wine is fresh and lively with remarkable fruit concentration. It has a rich and textured mouthfeel that develops during the maturation of the wine on lees in large 600 litre barrels for 6 months. It is sumptuous whilst retaining great elegance and finesse due to a poised acidity and well-defined minerality. The Sémillon (30%) contributes to the weighty texture and mouthcoating richness of the wine and also furthers ageing capacity. This is a classic Constantia style wine that is fresh and vibrant and has the underpinnings to age and develop admirably for 7 to 10 years from harvest.

### TECHNICAL DATA

Alcohol - 13.5 %  
Titratable Acidity – 6.6 g/l

Residual Sugar – 1.4 g/l  
VA - 0.57 g/l

### FOOD PAIRING

Grilled Kingklip with Salsa Verde. Salmon sashimi. Lightly seared green asparagus and buffalo mozzarella wrapped in prosciutto. Fresh tuna and caper crostini.

### ADDITIONAL NOTES

The grapes used to make this woodsy Bordeaux-style white wine are specially selected from the best vineyards grown on the farm and these grapes are handpicked, pressed and the juice is fermented in large 600 litre barrels. This vintage is a blend of 70% Sauvignon Blanc and 30% Sémillon. The total production of this wine was only 7700 bottles; fermented and matured on the lees for six months in 10 demi-muid barrels. Three of these barrels (30%) were new, of which 2 barrels were French Oak and 1 barrel French Acacia. The remaining seven barrels (70%) were older French oak ranging from 2nd to 5th fill. The wine shows good fruit concentration and minerality with only a small influence of oak from the sensible use of barrels for fermentation and maturation. The notable Sémillon component (30%) adds a wonderful texture to the wine and lends enormous capacity for ageing, while the Sauvignon Blanc provides the freshness and mineral backbone.



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