



CONSTANTIA  
GLEN

## CONSTANTIA GLEN THREE 2010

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### HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2010 was an incredible year for both red and white wines at Constantia Glen. This vintage followed the monumental 2009 vintage and it certainly delivered in terms of quality and ripeness. More sunlight hours and very little rainfall allowed for long ripening of our cool climate vineyards. This long ripening period ultimately led to healthy grapes being harvested even later than the vintage before, and these grapes showed great potential with incredibly ripe flavours coupled with the freshness and finely structured tannins expected from our cool wine-growing region.

### COLOUR

Great depth of colour. It has a bright dark crimson core, graduating only very slightly to a youthful russet rim.

### NOSE

A complex offering with nuances of blackberries, spice and dark plum fruit. The background is accentuated with an expressive red berry perfume. The beautiful dark fruit flavours show the underpinnings of the three expressive Bordeaux varieties. The nose promises depth and concentration expected from such a remarkably cool vintage and shows good integration after decanting.

### PALATE

The dark fruit flavours follow seamlessly onto a mouth-filling palate with incredible texture from ripe, velvety tannins. The wine has a very good structure as a result of fine-grain tannins and the balance of the wine is achieved with a refreshing minerality. Full-bodied with a juicy texture, this wine has a long, soft finish making it very approachable in its youth, yet has ample structure to age beautifully.

### TECHNICAL DATA

55% Merlot, 25% Cabernet Franc and 20% Cabernet Sauvignon matured for 16 months in 50% new and 50% second-fill French oak barrels. The wine was bottled on 8 December 2011 after a light egg-white fining to add the final polish to the seamless tannin structure. The round, velvety texture of the wine has become synonymous with the Constantia Glen THREE. It is a style that offers great balance and freshness making it a delicious wine to drink in its youth, but the concentration of flavour, tannin structure and encouraging minerality indicate that it will continue to age and develop admirably for 8-10 years from harvest. Drink at room temperature of 17-19 °C.

Alcohol – 14.5 %  
Residual Sugar – 3.1 g/l  
pH – 3.6  
Titratable Acidity – 4.9 g/l  
VA – 0.58 g/l

### FOOD PAIRING

Rare venison medallion, pan seared and then roasted served with a smoked parsnip puree and a sweet blackberry jus. Rosemary- salt grilled lamb chops prepared over vine coals. Slow-cooked lamb shank in a rich gravy served with mash potato and sautéed carrots.

