

CONSTANTIA GLEN SAUVIGNON BLANC 2016



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

With a cool, dry summer growing season leading up to the 2016 harvest, Constantia Glen managed to reap the fruits of another excellent vintage. The picking of our Sauvignon blanc grapes initiated the harvest at roughly the same time as the early 2015 vintage, on 15 February, a cool 24°C day. Countrywide, the 2016 harvest is known as one riddled by drought, but with our cool climate high up against the Constantia Mountains, the dry conditions actually played in our favour. The dry and slightly warmer-than-usual ripening environment meant smaller berries with increased flavour concentration. It also meant that vegetative growth was restricted, shaping smaller canopies that allowed better sunlight penetration and air movement in the bunch zone to ensure excellent conditions for the maturation of healthy grapes. The white grape harvest ended with the picking of the Sémillon grapes that make up 5% of this carefully created wine, on the 3rd of March 2016.

COLOUR

A clear, bright white wine hinting towards a light, lively straw to lime green colour.

NOSE

At first glance the nose meets daring aromas of passion fruit, peach and grapefruit, which unfurl into the most delicate array of spices with a single swirl of the glass. Here the tropical facade so slightly fades to expose underlying hints of fennel seed, white pepper and cardamom, neatly strung together by an uplifting, yet delicate perfume of mandarin.

PALATE

The wine's complex bouquet gains even more vibrancy once the citrus flavours encounter the palate's rich, creamy texture, which is achieved during maturation on the lees in stainless steel tanks for 4 months prior to bottling. A portion of 5% Sémillon was incorporated into the blend to add some depth to the wine's otherwise racy acidity and rich core, resulting in a mouthfeel that demands a sip more. The 2016 Sauvignon blanc is a classic Constantia wine, showing beautiful elegance, a well-defined minerality and the kind of structure that allows for superlative ageing under ideal cellaring conditions.

TECHNICAL DATA

Alcohol	13.5%
Residual Sugar	1.80 g/L
pH	3.25
Titrateable Acidity	5.90 g/L
VA	0.38 g/L

FOOD PAIRING

Chilli salted squid with wasabi aioli. A cucumber dill yoghurt salad. Thai green curry with coconut milk and fresh green coriander. Crostini with poached figs and goats cheese. Glazed tuna with citrus and coriander.

