



CONSTANTIA
GLEN

CONSTANTIA GLEN FIVE 2010

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2010 was an incredible year for Constantia Glen red wines. This vintage followed the monumental 2009 vintage and it certainly delivered in terms of quality and ripeness of fruit. More sunlight hours and very little rainfall allowed for long ripening of our cool climate vineyards. This long ripening period resulted in a long hang-time for the red varieties and ultimately led to healthy grapes being harvested even later than the vintage before. Already at harvest time, 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

Immense depth of colour. It shows density with a very dark, almost opaque crimson core graduating to a youthful ruby rim.

NOSE

Full ripe blackcurrant and rich spice fill the first impression, but this restrained wine has a much more complex offering that demands exploration. The spice and tobacco nuances are offset by tremendous dark fruit expression of black cherry. The nose promises depth and complexity with some attractive vanillary oak lingering in the background.

PALATE

The dark fruit and cassis aromas follow through seamlessly onto the palate. The wine has massive flavour concentration, richness and incredible texture is evident from polished tannins that lend good structure and weight. This is a powerful, yet elegant wine with silky gripping tannins and excellent freshness that makes for well-rounded mouth feel and a long, well-defined finish. The balance of rich texture from polished tannins and integrated minerality give the wine freshness that lingers.

TECHNICAL DATA

26% Cabernet Sauvignon, 22% Petit Verdot, 20% Merlot, 16% Cabernet Franc and 16% Malbec matured for 18 months in 100% new French oak (225 litre) barrels. The wine was bottled on 10 December 2011 after a light egg-white fining to add the final polish to the seamless tannin structure. The density, structure and concentration of flavour in this wine, coupled with the freshness and texture obtained especially from the Cabernet Sauvignon and Petit Verdot fractions give this wine the capability to age and develop admirably for 10 to 15 years under ideal cellaring conditions.

Alcohol - 14.0%

Residual Sugar – 2.6 g/l

pH - 3.7

Titrateable Acidity – 5.4 g/l

VA - 0.51 g/l

FOOD PAIRING

Tea-smoked duck breast with oven roasted pears and a blackberry jus. Beef fillet roasted over vine coals served with buttered mash potatoes and a fresh rocket salad. Springbok loin marinated in olive oil, orange zest, sage, pepper and juniper berries – pan fried, sliced into medallions and served with herb buttered potatoes.

