

# CONSTANTIA GLEN FIVE 2012



CONSTANTIA  
GLEN

## HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2012 was an exceptionally late vintage for both white and red varieties as a result of a very cool summer preceding the harvest. The very cool, yet dry weather conditions during ripening of the reds created an ideal environment for the development of an incredible red wine vintage at Constantia Glen. The cool season caused ripening to take place slowly, over a longer period, during which the grapes could achieve optimal phenolic ripeness and flavour concentration. The dry weather during ripening that accompanied these cool conditions meant that grapes could enjoy extended hang time. This allowed us to pick perfectly healthy bunches of grapes with ripe fruit flavours, coupled with finely structured tannins and the refreshing acidity that has become synonymous with our cool wine-growing region.

## COLOUR

This wine shows incredible depth in colour with a rich crimson, almost opaque core that unwinds into a compact ruby rim.

## NOSE

The first impression of the FIVE 2012 is a restrained, yet very complex bouquet of rich blackcurrant and red berries, with hints of fynbos and wild rosemary alluring you to swirl the glass in anticipation of the underlying perfume. As the wine is allowed to breathe, the well composed nose unfolds with additional savoury notes of white pepper, spice and tomato leaf; all strung along with the ripe, dark fruit flavours an indulgent lace of integrated vanillary oak.

## PALATE

This wine's incredible concentration of dark fruit flavours and complex spices follow effortlessly onto the palate, where polished, fine-grain tannins and an integrated minerality provide a rich, mouth-coating texture that beautifully balances this wine's powerful weight. This poised and elegant Bordeaux-style blend with good structure and remarkable depth boasts a natural freshness that truly advocates the coolness of the 2012 vintage, and its well-rounded, textural finish will linger well onto your next sip.

## TECHNICAL DATA

27% Cabernet Sauvignon, 27% Petit Verdot, 21% Cabernet Franc, 15% Merlot and 10% Malbec matured for 18 months in 80% new and 20% second-fill French oak (225 litre) barrels. The wine was bottled on 27 November 2013 with only a light filtration to clarify the wine. Credited to the cool 2012 vintage and meticulous attention paid to all winemaking practices, both in the vineyards and the cellar, this wine's powerful structure and vibrant concentration of intricate flavours will continue to develop admirably during bottle ageing, under the correct cellaring conditions for another 10 – 15 years.

Alcohol - 14.5 %  
Residual Sugar – 3.0 g/l  
pH - 3.65  
Titratable Acidity – 5.5 g/l  
VA - 0.69 g/l

## FOOD PAIRING

Slow roasted, pulled pork tortillas with chipotle chillies, lime zest, fresh coriander and coleslaw. Roasted rack of lamb with a tomato and rosemary jus, served on a bed of Mediterranean couscous. Mushroom risotto with black pepper and sage.

