



CONSTANTIA
GLEN

SAUVIGNON BLANC 2013

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2013 was another great vintage for white varieties at Constantia Glen. It was a relatively cool ripening period in the late summer, which allowed for the slow accumulation of sugar. This slow and long ripening resulted in extremely elegant and refined wines with great richness, texture and minerality. Picking of the Sauvignon Blanc commenced on 25 February 2013. Harvesting of this aromatic grape continued for three weeks, as each different clone and vineyard block achieved optimal ripeness and flavour concentration. The white grape harvest ended on 15 March 2013 when the block of Sémillon was picked and whilst making up only 6% of this wine, it adds incredible greengage and citrus flavours, as well as a textural richness to the overall palate.

COLOUR

Clear and bright this wine shows a light straw colour tinged with lime green.

NOSE

Uplifting aromas of ripe guava and gooseberry, backed up by an array of flavours ranging from nectarine and kiwi fruit to floral notes of elderberry. This underlying perfume of elderflower has become synonymous with Constantia Glen Sauvignon Blanc. This multi-layered offering shows ethereal notes now and will develop haunting intricacy with age.

PALATE

The 2013 Sauvignon Blanc is rich and textured with a vibrant intensity and good mouthfeel. The creamy richness with the citrus and yellow fruit flavours are beautifully balanced by the well-defined minerality. A small portion of Sémillon (6%) adds weighty texture to the wine. This is also accentuated by the maturation of the wine on the lees in stainless steel tanks for 6 months prior to bottling. This is a classic Constantia wine with beautiful elegance, length and body.

TECHNICAL DATA

Alcohol - 13.5 %
Residual Sugar - 1.2 g/l
pH - 3.2
Titratable Acidity - 6.4 g/l
VA - 0.45 g/l

FOOD PAIRING

Lightly-smoked salmon, grilled with lemon and butter served on a bed of greens with olive oil. Smoked snoek terrine on a piece of warm baguette. Honey-roasted butternut soup infused with sage and drizzled with bits of gorgonzola cheese.

