

# CONSTANTIA GLEN SAUVIGNON BLANC 2018



CONSTANTIA  
GLEN

## HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

The 2018 vintage was yet another excellent one at Constantia Glen with cool temperatures and a very long ripening season that significantly tested our patience to get the harvest underway. The moderate weather conditions in the 2 months leading up to harvest followed a very dry summer that will always be remembered as one of the worst droughts that Cape Town has endured. The combination of dry summer conditions, but with cool temperatures in the critical months of ripening, led to incredible flavour development and phenomenal levels of natural acidity in the grapes at the time of picking. The slow accumulation of sugars in the grapes during ripening bodes well for more complex development of flavour precursors in the grapes and our dryland vineyards showed remarkable buffering capacity as they ripened the fruit optimally without excessive strain on the vines, thanks mostly to the moderate conditions of the vintage and also to an inch of rainfall that arrived at critical time on 8 January 2018. This bout of rain followed by a relatively cool January and February resulted in us only picking our first Sauvignon Blanc grapes on 26 February 2018. Picking of this variety continued for over 3 weeks as each different clone and vineyard block achieved optimal ripeness and flavour concentration. The last block of Sauvignon Blanc, situated at the highest elevation on the estate (270 metres above sea-level), was picked on 19 March 2018.

## COLOUR

A clear, bright white wine with a light straw to lime green colour.

## NOSE

An intriguing complex core, with a lingering mist of lemongrass and lime, reluctant to leave the glass. It takes a couple of swirls for these concentrated volatiles to blow off, but as they do, we begin to peel away at the many underlying layers of this mysterious offering. Bold aromas of the more tropical spectrum, such as grapefruit and white peach, fill the next impression, but it is with patience that we are awarded the finer delicacies that have become synonymous with our fruit. This elegant wine will greet you with a final bouquet of blackcurrant, star anise and elderflower, as you prepare to take your first sip.

## PALATE

This wine shows the coolness of the vintage with such clarity, that with a single sip, it becomes almost tangible. The rich, textured, palate with its striking mineral edge can be credited to meticulous attention in the cellar, where it remained on the lees in stainless steel tanks for 5 months prior to bottling. This expressive effort has weight due to a small portion of 2% Sémillon poising its razor sharp acidity, to result in a clean, lingering finish. The 2018 Sauvignon blanc is a classic Constantia wine, exemplifying elegance, texture and freshness that allows for superlative ageing under ideal cellaring conditions.

## TECHNICAL DATA

Alcohol	13.5%
Residual Sugar	1.00 g/L
pH	3.22
Titratable Acidity	6.50 g/L
VA	0.37 g/L

## FOOD PAIRING

Ahi tuna poke bowl with fresh lime, avocado and edamame beans. Crostini with poached figs and goats' cheese. Vietnamese Bún chà. Poached scallops with a wasabi lime granita.

