

# CONSTANTIA GLEN TWO 2017



CONSTANTIA  
GLEN

## HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2017 was really a fantastic vintage for the white varieties at Constantia Glen. The flavour of the grapes at the time of picking was concentrated and intense. The harvest was preceded by an incredibly cool summer and this very cool and long ripening allowed for the slow accumulation of sugars, and the grapes retained a phenomenally fresh acidity despite fairly dry conditions in what was considered a severe period of drought throughout the Cape. Our dryland vineyards showed remarkable buffering capacity and the 2017 vintage has delivered extremely elegant and refined white wines with amazing richness, texture and a persistent, mouth-coating acidity. Harvesting of the Sauvignon Blanc commenced on 20 February 2017 and continued for 3 weeks as each different clone and vineyard block achieved optimal ripeness and flavour concentration. The white grape harvest came to a close on 9 March 2017 when the single block of Sémillon, making up 32% of this wine, was picked and processed into the winery.

## COLOUR

Clear and bright with an intriguing pale gold colour tinged with lime green.

## NOSE

Restrained and elegant with a top herbal note and delicate aromas of grapefruit, lime and white blossom. The floral perfume delineating towards elderflower and fresh herbs. The wine is tightly wound in its youth, but shows absolute fruit purity and strong citrus notes, which will integrate and develop into a refreshing and refined wine.

## PALATE

This spectacular vintage shows incredible intensity, fruit concentration and depth, but remains poised and elegant with terrific freshness. The 2017 blend has a remarkable acidity and crystalline structure that is beautifully balanced a mouth-coating creamy texture on the palate, brought about by barrel fermentation and maturation on the lees for 7 months. The 32% Sémillon adds weight, texture and richness to balance the zesty natural acidity of the Sauvignon blanc making this a truly harmonious blend with an intriguing saline quality that lingers well onto your next sip. This classic Constantia White will further develop in the bottle and gain even more complexity with maturation for 10 to 15 years under ideal cellaring conditions.

## TECHNICAL DATA

Alcohol:	14.0%	Titratable Acidity:	6.5 g/L
Residual sugar:	1.3 g/L	VA:	0.52 g/L
pH:	3.25		

The grapes used to make this wooded Constantia white wine are specially selected from the best vineyard blocks on the estate. These grapes are handpicked and the juice is fermented in 600 litre demi-muids. With the desire to experiment and improve on our efforts every year, we included a small 5% component of amphora-aged Sémillon. Furthermore, about 40% of the grapes for this wine were whole-bunch pressed. Compared to the norm of pressing freshly destemmed grapes, these portions highlight the more elegant citrus and floral aromas that are evident on the nose and offer additional complexity, structure and freshness. The wine was matured on the lees for 7 months in 600 litre barrels, of which 20% were new and the remainder of the barrels ranging from 2<sup>nd</sup> to 7<sup>th</sup> fill. Careful use of neutral French oak as well as 10% Austrian oak, 5% French Acacia and 5% clay-amphora ensures that the wine has depth and texture with only a small influence of oak notable on the nose. The final blend consists of 68% Sauvignon Blanc, which provides the acidity and backbone, with 32% Sémillon contributing waxy weight, richness and body the wine.

## FOOD PAIRING

Char Siu pork belly with citrus spice and fresh coriander. Thai-style duck breast salad with lime juice and toasted pine nuts. Oak-smoked trout ribbons with dill & lemon crème fraiche and a cucumber pickle. Salmon tartare.

