



CONSTANTIA
GLEN

SAUVIGNON BLANC 2014

HARVEST

The 2014 harvest of the white varieties at Constantia Glen was quite exceptional. It was a relatively cool vintage, which allowed for the slow accumulation of sugar, but the real phenomenon in this vintage was the fact that the acidity was slightly lower than previous years and it allowed for great balance in the wine at a slightly lower sugar level. The slow and long ripening resulted in extremely elegant and mineral wines with great richness and texture. Picking of the Sauvignon Blanc commenced on 26 February 2014. Harvesting of this aromatic grape continued for 23 days, as each different clone and vineyard block achieved optimal ripeness and flavour concentration. The white grape harvest ended on 20 March 2014 when the block of Sémillon was picked and whilst making up only 4% of this wine, it adds incredible complexity with some citrus flavours, as well as depth and mouth-coating richness to the overall palate.

COLOUR

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

NOSE

Very expressive and uplifting aromas of nettles, nectarine and gooseberry, backed up by an intense array of tropical flavours ranging from guava and kiwi fruit to floral notes of elderberry. This underlying perfume of elderflower is very characteristic of the Constantia Glen Sauvignon Blanc. This multi-layered offering shows ethereal notes now and will develop haunting intricacy with age.

PALATE

The typical favours of the Sauvignon Blanc follow seamlessly onto the palate where the flavour concentration is balanced by the minerality and rich texture of the wine. The creamy richness with some citrus and yellow fruit flavours give the wine good mouthfeel and length. A small portion of Sémillon (4%) adds weighty texture and complexity to the wine. This is also accentuated by the maturation of the wine on the lees in stainless steel tanks for 5 months prior to bottling. This is a classic Constantia wine with beautiful elegance, depth and texture that will result in superlative ageing under ideal cellaring conditions.

TECHNICAL DATA

Alcohol – 13.0%
Residual Sugar – 1.4 g/l
Titratable Acidity – 6.3 g/l
pH – 3.2
VA – 0.33 g/l

FOOD PAIRING

Green asparagus spears, blanched and dressed with gremolata butter. Smoked snoek terrine on a piece of warm baguette. Fresh tuna and caper crostini. Chicken breast wrapped in prosciutto with rosemary infused mash potato and a creamy white wine sauce.

