



CONSTANTIA
GLEN

SAUVIGNON BLANC 2012

HARVEST

2012 was an exceptionally late vintage for both white and red varieties as a result of a very cool summer preceding the harvest. This long season tested our patience to the limit, but bode very well for slow and long ripening that has resulted in extremely elegant and refined wines.

With the long, cool growing season the grapes achieved optimal flavour ripeness whilst still retaining crisp acidity and minerality from our cool climate vineyards. The picking of the Sauvignon Blanc eventually commenced on 27 February 2012, about 10 days later than usual at Constantia Glen. The grapes were harvested for three weeks at different intervals once each vineyard block achieved optimal ripeness and flavour concentration. The white grape harvest ended on 17 March 2012 when the last block of Sémillon was picked. Whilst making up only 10% of this wine, Sémillon adds incredible greengage and citrus flavours as well as depth, weight and a mouth-coating richness to the overall palate.

COLOUR

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

NOSE

Hugely expressive and uplifting aromas of nettle and gooseberry, backed up by an intense tropical array of nectarine, guava and kiwi fruit. There is an underlying perfume of elderflower that is very characteristic of Constantia Glen Sauvignon Blanc. This multi-layered offering shows depth and minerality that provides insight to the wine's origin - that being the classically cool region of Constantia.

PALATE

The 2012 Sauvignon Blanc is rich and textured with a vibrant intensity. The creamy richness with the citrus and yellow fruit flavours are beautifully balanced by the crisp acidity and well-defined minerality. A small portion of Semillon (10%) adds weighty texture and the mouth-coating richness is accentuated by the maturation of the wine on the lees in stainless steel tanks for 5 months. This is a classic Constantia wine with beautiful elegance, length and a bold structure, which indicates excellent ageing potential.

TECHNICAL DATA

Alcohol - 13.5 %
Residual Sugar - 1.6 g/l
pH - 3.2
Titratable Acidity - 6.9 g/l
VA - 0.4 g/l

FOOD PAIRING

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

ADDITIONAL NOTES

This is another vintage to which a notable component of Sémillon (10%) is added to the Sauvignon Blanc. The Sémillon adds a wonderful richness to the mouthfeel of the wine and lends additional capacity for ageing. This 2012 vintage also has a larger proportion of clone SB-10 or better known as the "weerstasie" clone of Sauvignon Blanc, which has resulted in a wine with more pungent and expressive aromatics. The wine has excellent fruit purity and since it also has sufficient richness and texture from the Sémillon and five months of lees ageing, it was decided that the inclusion of a portion of oak-fermented wine was not required for this vintage.

