



CONSTANTIA
GLEN

CONSTANTIA GLEN THREE 2011

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2011 was another fantastic year for Constantia Glen wines. It was an especially late vintage with the first red grapes being harvested on 27 March 2011. A direct impact of this long and cool growing season is that the grapes achieved optimal phenolic and flavour ripeness without any detriment to the natural acidity, so this has resulted in ripe-flavoured red wines that have good freshness and vibrancy. Although the growing season was cool, it was quite sunny and the extra sunlight hours coupled with very little rainfall allowed for the picking of healthy and beautifully ripe grapes from our cool-climate vineyards. The harvest eventually came to a close when the last blocks of Cabernet Sauvignon were picked on 19 April 2011. The red wines from this vintage show bold fruit flavours and good refinement from finely structured tannins, which bodes well for the ageing potential of these wines.

COLOUR

Great depth of colour. It has a bright yet dark crimson core, graduating only very slightly to a youthful burgundy rim.

NOSE

A complex offering with upfront aromas of fully ripe black cherries and berries with slight hints of spice and plums in the background. The nose is forthcoming with expressive red berry perfume. The beautiful dark fruit flavours show the underpinnings of the three archetypal Bordeaux varieties.

PALATE

The dark fruit flavours follow seamlessly onto a mouth-filling palate with incredible texture from ripe, velvety tannins. The wine has a very good structure as a result of fine-grain tannins and the natural freshness from the acidity gives the wine vibrancy. Full-bodied with a juicy texture and spicy complexity, this wine has a long, soft finish making it approachable in its youth and yet it has ample structure to age beautifully for 8 to 10 years.

TECHNICAL DATA

45% Merlot, 37% Cabernet Franc and 18% Cabernet Sauvignon matured for 17 months in 42% new and 58% second-fill French oak barrels. The wine was bottled on 12 December 2012 after a light egg-white fining to add the final polish to the seamless tannin structure. The round, velvety texture of the wine has become synonymous with the Constantia Glen THREE. It is a style that offers great balance and freshness making it a delicious wine to drink in its youth, but the concentration of flavour, tannin structure and encouraging minerality indicate that it will continue to age and develop admirably. Drink at room temperature of 17-19 °C.

Alcohol - 14.5 %

Residual Sugar – 2.2 g/l

pH - 3.7

Titrateable Acidity – 5.4 g/l

VA - 0.52 g/l

FOOD PAIRING

Rare ostrich fillet that is pan seared and then roasted, served with a smoked parsnip puree and a sweet blackberry jus. Grilled lamb chops seasoned with salt and rosemary prepared over vine coals. Crostini of thinly sliced prosciutto served on cream cheese and rocket.

