

CONSTANTIA GLEN SAUVIGNON BLANC 2020



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2020 was yet another fantastic vintage for the white varieties at Constantia Glen. The flavor of the grapes at the time of picking was concentrated and intense with good acidity. The harvest was preceded by a cool summer growing-season, but a warmer-than-usual month of February hastened the ripening at the end ever so slightly. This meant that we harvested a week earlier than the two previous vintages. Thanks to well established vineyards with excellent root systems, the grapes retained phenomenal acidity despite fairly warm conditions just before harvest. Our dry-land vineyards showed remarkable buffering capacity and the 2020 vintage has delivered extremely elegant and refined white wines with great richness, texture, and delicious, mouth-coating acidity. Picking of the Sauvignon Blanc commenced on 18 February 2020 and continued for 3 weeks as each different clone and vineyard block achieved optimal ripeness and flavor concentration. The white grape harvest came to a close on 6 March 2020 when the block of Sémillon (making up 5% of this wine) was safely picked and processed into the winery.

VINIFICATION

Most of the grapes used to make this Constantia Sauvignon blanc are grown on the estate, together with a specially selected portion from another vineyard block within the region. The grapes are handpicked, pressed and the clean juice is fermented in stainless-steel tanks at a constant cool temperature of 14 degrees Celsius. The wine is then matured on the lees for 5 months in the stainless-steel tanks, before it is stabilized and bottled.

TASTING NOTE

This wine is bright with a light straw-like appearance highlighted by a light green hue. The subtle aromatics take a couple of swirls of the glass to peel away at the many underlying layers of this intricate wine. Initial aromas of lemon-grass and lime lead to bolder aromas of the more tropical spectrum, such as gooseberry and white peach. This elegant wine will greet you with a final bouquet of blackcurrant, citrus and elderflower, as you prepare to take your first sip. The concentrated aromatics carry effortlessly to the palate, where they integrate with a rich and textured mouth-feel. This wine is beautifully refined and elegant with a mineral edge and crisp acidity. The extended lees contact post fermentation gives this wine great weight and length. Made in a classic style, illustrating elegance, texture and freshness, this wine will benefit from a couple of years of aging under ideal cellaring conditions.

TECHNICAL DATA

Alcohol	13.5%
Residual Sugar	1.9 g/L
pH	3.16
Titrateable Acidity	5.90 g/L
VA	0.41 g/L

FOOD PAIRING

Citrusy shrimp, mango and avocado ceviche tostadas. Beetroot and goats cheese salad.

Green Practices: Certified Sustainable.

Vegan Practicing.

