

CONSTANTIA GLEN FIVE 2013



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2013 was another great vintage for red varieties at Constantia Glen. The relatively late season was marked by cool ripening conditions in the late summer, allowing for the slow accumulation of sugars and the ability to achieve optimal phenolic ripeness during the extended hang time in a favourable microclimate. This combination of beneficial factors led to the development of an extremely elegant Bordeaux-style blend with refined tannin structure and incredible flavour concentration. The red grape harvest in this vintage commenced with the first block of Merlot on 20 March 2013 and finally came to a close when the last of the Cabernet Sauvignon grapes were safely in the cellar on 20 April 2013.

COLOUR

A dense, near opaque, ruby red wine showing incredible intensity in the colour of its core, given edge by a lively, yet firm, magenta rim.

NOSE

As the wine is opened and allowed to breathe, the extremely complex FIVE 2013 presents many different layers. The first impression is that of a rich, dark, fruit driven bouquet with upfront aromas of black plums, black currant and reduced black cherries. For a fleeting moment, these characteristics completely consume the senses, but quickly give way to underlying aromas of cedarwood and graphite.

PALATE

The dense dark fruit flavours are fluently translated from the nose to the palate, where silky, polymerised tannins intersect a fresh minerality, creating an outstanding mouthfeel with a well-rounded, textural finish that lingers well onto your next sip. This is a focussed and elegant blend with fine-grain tannins showing the coolness of the 2013 vintage in Constantia.

TECHNICAL DATA

29% Cabernet Sauvignon, 29% Cabernet Franc, 20% Merlot, 16% Petit Verdot and 6% Malbec matured for 19 months in 80% new and 20% second-fill French oak (225 litre) barrels. The wine was bottled on 13 January 2015 with only a light filtration to clarify the wine. Credited to the cool 2013 vintage and meticulous attention paid to all winemaking practices, both in the vineyards and the cellar, this wine's powerful structure and vibrant concentration of intricate flavours will continue to develop admirably during bottle ageing, under the correct cellaring conditions for 10 – 15 years from harvest.

Alcohol - 14.5 %

Residual Sugar – 2.7 g/l

pH - 3.61

Titrateable Acidity – 5.3 g/l

VA - 0.68 g/l

FOOD PAIRING

Crispy Peking duck pancakes with Hoisin sauce. Mushroom risotto with black pepper and sage. Moroccan lamb tagine with grilled aubergine and fresh coriander. BBQ Beef short ribs with classic coleslaw.

