

CONSTANTIA GLEN FIVE 2014



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

The 2014 red grape harvest at Constantia Glen was one of the most challenging of the past decade, but led to some exceptional wines as a result of hard work in the vineyards and uncompromising dedication to the production of quality wine. The harvest followed a very wet 2013 in which we received 1600mm of rainfall, so water tables were high and the soils of our dryland vineyards remained relatively cool and moist throughout the summer. It was therefore a relatively cool and late vintage with a very long ripening period with slow accumulation of sugars in the grapes. This meant a lot of patience was required during harvest, but it eventually paid off in terms of the grapes achieving good phenolic ripeness and a well-rounded acidity at the time of picking. All these factors contribute to the great balance, texture and refinement in the final red wines. The conditions were actually well-suited to the production of our classic and elegant Bordeaux-style red wines and one can taste the coolness of the vintage in this five-way Constantia red blend. The red grape harvest of 2014 commenced with the first block of Merlot on 25 March 2014 and came to a close when the last of the Cabernet Sauvignon grapes were safely in the cellar on 14 April 2014.

COLOUR

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

NOSE

The 2014 FIVE confidently opens with concentrated aromas of ripe blackcurrant, juicy plums and wet earth. This forefront bouquet makes a lasting first impression, but being given time to breathe, unwinds into multitudinous layers. Graphite leaps from the glass with every swirl, filling the immediate atmosphere with nostalgic aromas of pencil shavings containing traces of lead. Thereafter, as the whirling liquid comes to rest, the bouquet closes with hints of violet, oreganum and wild fynbos flora.

PALATE

On the palate we recognise the same concentrated flavours of blackcurrant we briefly dabbled in on the nose, before becoming absolutely drenched in the most savoury of tannins. The 2014 FIVE shows superb structure with a firm backbone of polymerised tannins. An interesting relationship between its earthy minerality and fresh, lingering, acidity has led to an undeniable tension that will leave your mouth watering in anticipation for that next sip.

TECHNICAL DATA

28% Cabernet Sauvignon, 25% Cabernet Franc, 21% Merlot, 14% Malbec and 12% Petit Verdot matured for 18 months in 80% new and 20% second-fill French oak (225L) barrels. Post maturation the wine only received a light filtration before making its way into bottle on 25 November 2015. This wine will continue to develop admirably during bottle ageing, under the correct cellaring conditions for 10 years from vintage.

Alcohol	14.5%
Residual Sugar	2.80 g/L
pH	3.57
Titrateable Acidity	5.30 g/L
VA	0.64 g/L

FOOD PAIRING

Gua Bao (Taiwanese Pork Belly Buns). Shoyu ramen. Asparagus and mushroom risotto with fresh Pecorino. Soy glazed shiitake mushrooms. Brinjal and tomato parmesan bake.

