



CONSTANTIA
GLEN

CONSTANTIA GLEN THREE 2012

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

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, fresh and refined wines. With the long, cool growing season the grapes achieved optimal flavour ripeness at relatively low sugar level and the ever present minerality and refreshing acidity from our cool climate vineyards. Intensive viticultural practices, phenolic ripeness testing of the grapes during ripening and regular vineyard tastings ensured the best flavour concentration and optimal ripeness at the time of picking. To give an idea of hang-time, the harvesting of the grapes for this wine ranged from 29 March to 24 April 2012.

COLOUR

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

NOSE

A complex offering with nuances of spice and dark fruit, fully-ripe black cherries and plums with slight herbal notes in the background. The nose is forthcoming with expressive cassis and 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 very good structure as a result of fine-grain tannins and the natural freshness shows the coolness of the vintage and gives the wine vibrancy. Full-bodied with a juicy texture and spicy complexity, this very elegant wine has a long, soft finish making it approachable in its youth and yet it has ample structure to age beautifully under ideal cellaring conditions.

TECHNICAL DATA

51% Merlot, 25% Cabernet Sauvignon and 24% Cabernet Franc matured for 17 months in 45% new and 55% second-fill French oak barrels. The wine was bottled on 25 November 2013 without any fining, but only a light filtration 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, particularly of this spectacular 2012 vintage, indicate that it will continue to age and develop admirably for 8 to 10 years from harvest.

Alcohol - 14.0 %

Residual Sugar – 2.7 g/l

pH - 3.6

Titrateable Acidity – 5.6 g/l

VA - 0.59 g/l

FOOD PAIRING

Venison medallion marinated in olive oil, orange zest, sage, pepper and juniper berries – pan fried and served with herb buttered potatoes. Duck-breast seasoned with salt, pepper and rosemary grilled (mostly fat-side-down to render the fat) over vine coals to medium-rare. Crostini of thinly sliced prosciutto served on cream cheese with rocket.

