

# CONSTANTIA GLEN TWO 2020



CONSTANTIA  
GLEN

## HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

2020 was yet another fantastic vintage for the white varieties at Constantia Glen. The flavour 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 dryland 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 that lingers on the palate. 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 flavour concentration. The white grape harvest came to a close on 6 March 2020 when the block of Sémillon, making up 29% of this classic Constantia white blend, was safely harvested and processed into the winery.

## COLOUR

Clear and bright with a straw-like gold colour, tinged with lime green.

## NOSE

Elegant notes of white peach and blackcurrant, with delicate aromas of lime, green fig, and orange blossom. The wine is tightly wound but shows fantastic purity of fruit as well as some citrus and waxy notes, which will integrate and develop into a very refined wine.

## PALATE

The entry is fresh with bright acidity, good fruit concentration and depth. Good restraint and elegance with stony mineral nuances, the fresh acidity is beautifully balanced with a mouth-coating creamy texture on the palate, which is brought about by barrel fermentation and maturation on the gross lees for 8 months. Furthermore, 29% of this blend is Sémillon, which contributes weight and texture, making this a truly harmonious blend with an intriguing saline quality that lingers well onto your next sip.

## TECHNICAL DATA

Alcohol:	14.0%	Titrateable Acidity:	6.3 g/L
Residual sugar:	1.9 g/L	VA:	0.40 g/L
pH:	3.21		

The grapes used to make this wooded Constantia white wine are specially selected from the best vineyard blocks on the estate. These grapes are handpicked, and the juice is fermented in 600 litre demi-muids as well as a few clay amphorae. 55% of the grapes for this wine were pressed as whole bunches, with the balance being destemmed and crushed and the juice given 6 to 8 hours of skin contact prior to pressing. The wine was barrel-fermented and matured on the gross lees for 8 months in 600 litre barrels, of which 15% were new and the remainder of the barrels ranged from 2<sup>nd</sup> to 6<sup>th</sup> fill. Careful use of neutral French oak as well as 15% Austrian oak, 10% French Acacia and 14% clay-amphora ensures that the wine has depth and texture with only a small influence of oak notable on the nose. The final wine consists of 71% Sauvignon Blanc, which provides the acidity and backbone of the blend, with 29% Sémillon contributing to the waxy weight, richness, and texture of the wine. This is a classic Constantia White that will further develop in the bottle to gain even more complexity with age. Bottle maturation would be possible for 10 to 15 years under ideal cellaring conditions.

## FOOD PAIRING

Asparagus Risotto. Bacon and Leek Quiche. Grilled Kingklip with Salsa Verde. Char Siu pork belly with citrus spice and fresh coriander. Oak-smoked trout with dill & lemon crème fraiche and a cucumber pickle.

