

CONSTANTIA GLEN THREE 2019



CONSTANTIA
GLEN

HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

A cool ripening season allows for gentle and slow ripening of the grapes, and this leads to greater complexity of flavour precursors in the grapes, as well as good acidity at the time of picking. The resulting wines are elegant and fresh with bright aromatics. 2019 was a particularly cool vintage at Constantia Glen, with slow ripening that allowed for the slow accumulation of sugars, and excellent tannin development. This meant that during vinification we could work with grapes that had achieved good phenolic ripeness. Our dryland vineyards showed remarkable buffering capacity and the 2019 vintage has delivered extremely elegant and refined red wines with great richness, texture, aromatic purity, and persistent, mouth-coating tannins. The 2019 harvest commenced with the first block of Merlot on 19 March. The red wine harvest then turned into quite a rushed one, due to some inclement weather that forced us to get our grapes in with a fair amount of haste toward the end of harvest. The final picking of Cabernet Sauvignon was on 9 April 2019 with slightly lower alcohol potential than what we are used to, but this has translated into tightly wound, beautifully balanced red wines with excellent ageing potential.

COLOUR

Youthful in colour with a very dark garnet core unwinding into a lively magenta rim.

NOSE

Dark fruit aromas, ripe blackcurrant and juicy black plums underpinned by a fragrance of dried herbs. Beyond the initial ripe fruit flavours, there is lovely savoury complexity and lingering notes of white pepper, graphite, and cedar. The final aroma is that of beautiful floral notes imparted by the Cabernet Franc in particular.

PALATE

The dark fruit flavours and distinct savoury notes on the nose follow effortlessly onto that first sip where elegant, velvety tannins grip the palate in a vibrant intensity of flavour. The excellent richness and concentration of fine-grain tannins is further echoed by an earthy minerality, and the wine's inherent freshness brings about a long, well-defined finish. This wine is poised, elegant and possesses old world authenticity with its delicate dried-herb notes that reign in the powerful fruit flavours. The wine comes across as tightly wound in its youth with incredible ageing potential.

TECHNICAL DATA

This delicious three-way blend was carefully crafted from grapes grown on the estate. It comprises 62% Merlot, 23% Cabernet Franc and 15% Cabernet Sauvignon and was matured for 18 months in 30% new, 55% second-fill and 15% third-fill French oak barrels. The wine was not fined, but only lightly filtered prior to bottling to gently mellow the rich tannin structure. This astounding vintage shows beautiful elegance as well as the round, velvety texture that has become synonymous to the Constantia Glen THREE. This means that it can be enjoyed in its youth, yet it will certainly age and develop admirably for another 8-12 years from harvest, under correct cellaring conditions.

Alcohol	14.0%
Residual Sugar	2.6 g/L
pH	3.59
Titrateable Acidity	5.30 g/L
VA	0.59 g/L

FOOD PAIRING

Seared venison medallions with celeriac puree and red wine jus. Asparagus and mushroom risotto with fresh pecorino. Slow-roasted shoulder of lamb served with wild mushrooms and rocket. Salted lamb chops or duck-breast grilled to crispy perfection over vine coals.

