

# CONSTANTIA GLEN TWO 2021



CONSTANTIA  
GLEN

## HARVEST SUMMARY BY WINEMAKER, JUSTIN VAN WYK

The 2021 vintage was a fantastic and memorable one for the white varieties at Constantia Glen, owing mainly to the phenomenal acid levels in the grapes at harvest time. The flavours of the Sauvignon Blanc at the time of picking were concentrated and intense; and backed up with lively freshness that I believe will result in fantastic age-ability of the 2021 vintage. The harvest was preceded by a cool growing season with very slow ripening of the grapes. This results in even ripening of the grapes and greater development of complex flavour precursors when the desired sugar levels are achieved. Thanks to well established vineyards with excellent root systems, the dryland vineyards on the estate ripened the fruit with ease and the vintage delivered elegant and refined white wines with great richness, texture, and delicious, mouth-coating acidity. Apart from a new planting of clone 317 Sauvignon Blanc that delivered its maiden crop on 22 February 2021, harvesting of the older blocks of Sauvignon Blanc commenced on 25 February 2021 and continued for 2 weeks as each different clone and vineyard block achieved optimal ripeness. The white grape harvest came to a rather rushed close on 9 March 2021 when the Sémillon, which makes up 27% of this wine, was picked and processed into the winery just hours before we received over 40mm of rain.

## VINIFICATION

The grapes used to make this classic, wooded Constantia white blend are specially selected from the best vineyard blocks on the estate. These grapes are handpicked, and while the Sémillon grapes were pressed as whole bunches, all the Sauvignon Blanc was destemmed and crushed and then given between 6 to 18 hours of skin contact prior to pressing. The wine was barrel-fermented and matured on the lees for 12 months in 600 litre demi-muids, of which 10% were new oak and the remainder of the barrels ranged from 2nd to 6th fill. Careful use of neutral French oak as well as 15% Austrian oak, 10% French Acacia and 10% clay-amphora ensures that the wine has depth and texture without any overtly oaky notes. The final blend consists of 73% Sauvignon Blanc with 27% Sémillon.

## TASTING NOTE

This wine is light in colour with a straw-like appearance highlighted by a light green hue. The TWO 2021 exudes elegance with delicate aromas of lime, green fig and white blossom. The wine shows fantastic purity of fruit, great concentration and depth. The bright acidity brings a lovely freshness to the wine which balances beautifully with the mouth-coating creamy texture on the palate. The Sauvignon Blanc forms the backbone of the blend and provides lovely acidity, contributing to the brightness and freshness of the wine. The Sémillon contributes weight, richness, and texture to the wine. This truly harmonious blend has an intriguing saline quality that lingers, leaving you wanting more. It is a classic Constantia white blend that will further develop in the bottle and gain even more complexity with age. Bottle maturation would be possible for 10 to 15 years from harvest under ideal cellaring conditions.

## TECHNICAL DATA

Alcohol:	13.5%	Total Acidity:	7.3 g/L
Residual sugar:	1.6 g/L	VA:	0.47 g/L
pH:	3.16		

## FOOD PAIRING

Classic flammkuchen with speck. Grilled kingklip with olive and caper salsa.

