

CONSTANTIA GLEN FIVE 2021



CONSTANTIA
GLEN

HARVEST SUMMARY BY CELLARMASTER, JUSTIN VAN WYK

The 2021 vintage was a fantastic and memorable one at Constantia Glen, owing mainly to a cool season and the phenomenal acid levels in the grapes at harvest time. The flavours at the time of picking were concentrated and intense; and backed up with lively freshness that we believe will result in fantastic age-ability of the 2021 vintage. The harvest was preceded by a cool growing season resulting in very slow and even ripening of the grapes. This results in 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 has delivered elegant and refined red wines with terrific richness, texture, mouth-coating acidity, and persistent fine-grain tannins. The red grape harvest commenced on 17 March 2021 with the first Merlot blocks being picked. Temperatures remained moderate throughout the latter part of March and became even cooler into the first week of April, but the weather fortunately remained dry, so these were textbook conditions for harvesting wine grapes. The harvest ended on 13 April 2021 when the last Cabernet Sauvignon grapes were picked and processed into the cellar.

COLOUR

Youthful in colour with a dark ruby core that unwinds into a bright magenta rim.

NOSE

Pronounced aromas of Morello cherries, ripe blackcurrant and black plums heightened by a fragrance of violets and dried herbs. Savoury underlying notes of cocoa, cedar, and graphite demand further exploration.

PALATE

The concentrated dark fruit flavours are bold on entry, with the mid-palate balancing this out beautifully due to freshness that brightens the palate. The delicious, fine-grain tannins, provide a mouth-coating texture with excellent persistence and length. This wine is beautifully centred, marrying its structured nature with the dark fruit flavours while maintaining excellent freshness and finesse. The wine comes across as tightly wound in its youth with incredible ageing potential.

TECHNICAL DATA

A carefully crafted blend of 27% Cabernet Franc, 24% Cabernet Sauvignon, 24% Merlot, 14% Petit Verdot and 11% Malbec, matured for 19 months in 75% new and 25% second-fill 225 litre French oak barrels. Following barrel maturation, the wine received a very light filtration before making its way into bottle on 14 December 2022. With no fining agents used during the production of this wine, a harmless sediment may occur during maturation in the bottle. This is an elegant and classically styled vintage of the Constantia Glen FIVE, which will continue to age and develop admirably in bottle for up to 10 to 15 years from harvest, under correct cellaring conditions.

Alcohol	14.5%
Residual Sugar	2.40 g/L
pH	3.65
Titrateable Acidity	5.40 g/L
VA	0.69 g/L

FOOD PAIRING

30 day dry-aged beef Rib-eye served on potato rosti with seasonal vegetables and jus.
Asparagus and mushroom risotto with fresh pecorino.

