

CONSTANTIA GLEN THREE 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 appearance, this wine has a dark garnet core that unwinds into a lively magenta rim.

NOSE

Dark fruit aromas with pronounced blackcurrant and juicy plums, highlighted by a fragrance of dried herbs. There is a lovely savory complexity beyond the initial ripe fruit with lingering notes of rosemary, graphite, and cedar.

PALATE

The palate mirrors the nose beautifully with the dark fruit flavours and distinct savoury notes effortlessly following onto the palate. The elegant, velvety tannins grip the palate in a vibrant intensity of flavour. The wine boasts richness and concentration of fine-grain tannins which is further echoed by an earthy minerality. This wine is poised, elegant and with its inherent freshness, brings about a long, well-defined finish. While this wine comes across as tightly wound in its youth, it holds significant ageing potential.

TECHNICAL DATA

This delicious three-way blend was carefully crafted from grapes grown on the estate. It comprises 67% Merlot, 23% Cabernet Franc and 10% Cabernet Sauvignon and was matured for 18 months in 20% new, 50% second-fill and 30% third-fill French oak barrels. The wine was lightly filtered prior to bottling to gently mellow the rich tannin structure. This vintage shows beautiful elegance as well as the round, velvety texture that has become synonymous to the Constantia Glen THREE. It can be enjoyed in its youth, yet it will certainly age and develop admirably for another 8-12 years from harvest, under ideal cellaring conditions.

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| Alcohol | 14.0% |
| Residual Sugar | 2.8 g/L |
| pH | 3.62 |
| Titrateable Acidity | 5.40 g/L |
| VA | 0.65 g/L |

FOOD PAIRING

Traditional Austrian beef Goulash made with beef, paprika, onions and served with Spätzle. Seared venison medallions with celeriac puree and red wine jus.

