

# CONSTANTIA GLEN SAUVIGNON BLANC 2023



CONSTANTIA  
GLEN

## HARVEST SUMMARY BY WINEMAKER, GEORGINA WILKINSON

The 2023 vintage was yet another fantastic one for the white varieties at Constantia Glen, with the first Sauvignon blanc grapes being picked on 14 February 2023, two weeks earlier than the previous year. The flavours of the Sauvignon Blanc grapes at the time of picking were concentrated and intense; and backed up with lovely acidity and freshness. With a cold winter leading into a warmer spring and less wind in the growing season than expected, there was even budding throughout the vineyards and textbook conditions for flowering and berry set. The cooler growing season resulted in slow and even ripening of the grapes, which is beneficial to the development of complex flavour precursors. 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 white wines with great richness, texture, and delicious, mouth-coating acidity. The harvest of Sauvignon Blanc continued for a short 2 weeks, with each vineyard block hand-harvested once it had achieved optimal ripeness. The white grape harvest came to a close on the 3<sup>rd</sup> March 2023 when the last blocks of Sauvignon blanc and Sémillon (making up only 2% of this wine) were picked and processed into the winery.

## VINIFICATION

The grapes for this classically styled, Constantia Sauvignon blanc are all grown on the estate and hand-harvested in the early hours of the morning. After a few hours of cooling in a cold room, the grapes are destemmed and crushed, and then left for anything from 2 to 18 hours for the juice to soak on the grape skins before being pressed and separated. Post-settling, the clean juice was fermented in stainless-steel tanks at a constant cool temperature of 15 degrees Celsius. The wine was then matured on the lees for 6 months in the stainless-steel tanks, before it was stabilised and bottled on the 12<sup>th</sup> September 2023.

## TASTING NOTE

This wine is bright with a pale straw-like appearance highlighted by a slight green tint.

Bold tropical aromas burst out of the glass with prominent notes of gooseberry and ripe white peach. This is complemented by subtle hints of stone fruit, citrus rind and a delicate chalky minerality.

The concentrated aromatics carry effortlessly to the palate, where they integrate with the fresh acidity and textured mouthfeel. The palate is vibrant, elegant and refined with excellent fruit concentration and length. The extended lees contact and small splash of 2% Sémillon give this wine an extra dimension of body and richness to counter the fresh acidity. Made in a classic unwooded style, this Sauvignon Blanc is a pleasure to enjoy in its youth, but it will benefit from 5 to 8 years of ageing under ideal cellaring conditions.

## TECHNICAL DATA

Alcohol	13.5%
Residual Sugar	1.3 g/L
pH	3.34
Titrateable Acidity	6.60 g/L
VA	0.44 g/L

## FOOD PAIRING

Classic speck flammkuchen or grilled kingklip with an olive and caper salsa.

