

CONSTANTIA GLEN TWO 2022



CONSTANTIA
GLEN

HARVEST SUMMARY BY CELLARMASTER, JUSTIN VAN WYK

The 2022 vintage was yet another fantastic one for the white varieties at Constantia Glen, owing mainly to a cool growing season that resulted in our harvest kicking off extremely late, on 28 February 2022. The flavours of the Sauvignon Blanc grapes at the time of picking were concentrated and intense; and backed up with lovely acidity and freshness. A cool growing season such as this results 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 3 weeks from 28 February until 17 March 2022, with each vineyard block hand-harvested once it had achieved optimal ripeness. The white grape harvest came to a close on 18 March 2022 when the Sémillon (making up only 38% of this wine) was picked and processed into the winery.

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 are 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 62% Sauvignon Blanc with 38% Sémillon.

TASTING NOTE

Light in colour with a straw-like appearance highlighted by a light green hue, the TWO 2022 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 about a lovely citrusy 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:	14.0%	Total Acidity:	6.3 g/L
Residual sugar:	1.6 g/L	VA:	0.49 g/L
pH:	3.30		

FOOD PAIRING

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

