

Constantia Glen has a unique position cradled between the Constantiaberg and Table Mountain (World Heritage Site) ranges, with predominantly north-east facing slopes.

This singular location allows for exposure to late afternoon sun, ideal for the slow ripening that shapes our classically expressed wines. Decomposed granite and Table Mountain sandstone are the dominant soil types that lend minerality and the graceful character to our wines. High water retention of the rich clay sub-soils allows for sustainable dryland cultivation, while ecologically sound practices include biological insect and pest control by means of natural predators. Our intrinsic terroir footprint is echoed in the unique insignia embossed on every Constantia bottle.

At Constantia Glen we understand that fine wines are made in the vineyard.

Ideally located below Constantia Nek, just moments from the bustling Cape Town city centre, Constantia Glen is a picturesque boutique wine estate producing ultra-premium, cool climate wines.

The 60 hectare property, situated at an altitude of 130 - 270 metres above sea level, has a mere 29 hectares under vine with production of Constantia Glen wines limited to 100 000 bottles per annum. The undulating foothills of the Constantiaberg command hand harvesting practices, underpinning the hand crafted quality of our wines.

Cold maritime breezes from the Atlantic, directly off False Bay, regulate the annual average temperature at a mild 16°C. Dryland cultivation under these cool climatic conditions results in slow ripening, low yields with exceptional grape quality and flavour concentration. This makes for crisp white wines and fresh, vibrant reds of great elegance and structure, setting us apart from other South African wine producing areas.

