

# CONSTANTIA GLEN TWO 2023



CONSTANTIA  
GLEN

## HARVEST SUMMARY BY CELLARMASTER, JUSTIN VAN WYK

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 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 were 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, crushed and then given between 6 to 18 hours of skin-contact at prior to pressing.

The wine was barrel-fermented and matured on the lees for 12 months in 600 litre demi-muids, of which 10% was new oak and the remainder of the barrels ranged from 2nd to 8th fill. Careful use of neutral French oak as well as 15% Austrian oak, 10% French Acacia and 15% clay-amphora ensures that the wine has depth and texture and brightness of fruit. The final blend consists of 64% Sauvignon blanc with 36% Sémillon.

## TASTING NOTE

Light in colour with a straw-like appearance highlighted by a light green hue, the TWO 2023 exudes elegance with delicate aromas of limes, green fig and white blossom. The wine shows fantastic purity of fruit, great concentration and depth. The bright acidity brings about a zesty grapefruit-like freshness to the wine, beautifully balanced by 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 restrained focus of the wine. The Sémillon contributes yellow fruit and floral notes, as well as weight, richness, and texture to the palate. This 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 under ideal cellaring conditions.

## TECHNICAL DATA

Alcohol	14.0%
Residual Sugar	1.8 g/L
pH	3.23
Titrateable Acidity	6.20 g/L
VA	0.46 g/L

## FOOD PAIRING

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

