

CONSTANTIA GLEN FIVE 2023



CONSTANTIA
GLEN

HARVEST SUMMARY BY CELLAR MASTER, JUSTIN VAN WYK

The 2023 harvest season for Constantia Glen reds would best be characterised as a cool and rather wet vintage that has delivered elegant wines with promising structure. The red wine harvest commenced on 8 March 2023 with Merlot being the first red grapes from the estate to reach the cellar. Picking of the red grapes continued throughout the month of March, but there were some challenges along the way. We had to contend with a total of 187mm of intermittent rainfall, in between the sunny spells of getting our grapes safely into the cellar. Rainfall in March is not very common in the Cape, and our production team had to scramble to make the best of the challenging conditions. The most valuable tool in our arsenal for the 2023 vintage was our fantastic array of sorting tables, where our team could carefully hand-sort the grapes over extensive sorting tables to guarantee that only the best quality fruit reached the fermentation tanks. The harvest ended on 31 March 2023 when the final blocks of Cabernet Sauvignon were picked and processed into the winery. A cool growing season is beneficial to the development of delicate and complex flavour precursors in the grapes, and the 2023 vintage has delivered elegant and refined red wines with good structure and persistence, despite the harvest conditions.

TASTING NOTE

This wine has a vibrant and youthful ruby red colour. On the nose, pronounced aromas of moreish mulberries, blackcurrant and plums are elevated by a delicate fragrance of damson and dried herbs. Underlying savoury notes of star anise, cedar, and graphite add complexity and intrigue.

On the palate, the wine is rich and concentrated, with dark fruit and cherry compote flavours that are beautifully balanced by this blend's inherent freshness. The classy, fine-grain tannins provide a mouth-coating texture and wonderful persistence that creates a lingering finish. The wine comes across as tightly wound in its youth and would benefit from decanting for an hour to reach its full potential.

TECHNICAL DATA

A carefully crafted blend of 28% Cabernet Franc, 24% Cabernet Sauvignon, 22% Merlot, 15% Petit Verdot and 11% Malbec, matured for 19 months in 75% new and 25% second-fill 225 litre French oak barrels. Following barrel maturation, the wine received a very light filtration before making its way into bottle on 10 December 2024. With no fining agents used during the production of this wine, a harmless sediment may occur during maturation in the bottle. This is a classic and elegant vintage of the Constantia Glen FIVE, which will continue to age and develop admirably in bottle for up to 10 to 12 years from harvest, under correct cellaring conditions.

Alcohol	14.0%
Residual Sugar	2.50 g/L
pH	3.56
Titrateable Acidity	5.30 g/L
VA	0.70 g/L

FOOD PAIRING

Seared dry-aged beef Rib-eye steak served with roast potatoes, seasonal vegetables and a red wine jus.

