

CONSTANTIA GLEN SAUVIGNON BLANC 2025



CONSTANTIA
GLEN

HARVEST SUMMARY BY CELLARMASTER, JUSTIN VAN WYK

The 2025 harvest season was yet another fantastic one at Constantia Glen. Picking of our Sauvignon blanc grapes kicked off the harvest on 17 February 2025, which is the average start date that we typically expect on the estate. The 2025 vintage is characterised by textbook ripening conditions and excellent harvesting conditions. The ripening season was dry and cool. Preceding this was a dry and warm spring and early summer growing season. The dry conditions coupled with wonderful ocean breezes by our south-easter off False Bay, bode very well for ripening of the grapes and development of very concentrated flavours in the grapes, but most importantly also preserving excellent natural acidity in the grapes at the time of achieving full phenolic ripeness. This fantastic combination of excellent ripeness of very healthy grapes together with good levels of natural acidity, lends itself to wines with excellent structure, intensity and age-ability. The white grape harvest at Constantia Glen ended on 11 March 2025 when we picked the last of the Sémillon grapes from the estate. The Sémillon component of this wine is a mere 7% and offers wonderful texture and depth to the fresh and vibrant Sauvignon blanc.

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, crushed and left for anything from 2 to 18 hours for the juice to soak on the grape skins before being pressed. Post-settling, the clean juice was fermented in stainless-steel tanks at a constant cool temperature of 14 degrees Celsius. The wine was then matured on the lees for 6½ months in the stainless-steel tanks, before it was stabilised and bottled on 15 October 2025.

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 and elegant with excellent fruit concentration and length. The extended lees contact and small splash of 7% 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

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| Alcohol | 14.0% |
| Residual Sugar | 1.7 g/L |
| pH | 3.30 |
| Titrateable Acidity | 6.30 g/L |
| VA | 0.48 g/L |

FOOD PAIRING

Tuna Nicoise salad or grilled kingklip with olive and caper salsa.

