

CONSTANTIA GLEN THREE 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 in order 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

Youthful in appearance, this wine has a deep ruby hue. Beautiful dark fruit aromas on the nose with pronounced blackcurrant and ripe plum is complemented by a subtle touch of dried herbs and chocolate. There is a lovely display of redcurrant and savoury characters on the palate to counter the ripe fruit aromas.

The wine is rich and textured, with elegant, velvety tannins that grip the palate in a vibrant intensity of flavour. This wine is poised and elegant with a well-rounded mid-palate and with its inherent freshness, brings about a long, smooth finish.

TECHNICAL DATA

This delicious three-way blend was carefully crafted from grapes grown on the estate. It comprises 55% Merlot, 32% Cabernet Franc and 13% Cabernet Sauvignon and was matured for 18 months in 20% new, 50% second-fill and 30% third-fill French oak barrels. This vintage shows beautiful elegance as well as the round, velvety texture that has become synonymous to the Constantia Glen THREE. It can be enjoyed in its youth, yet it will certainly age and develop admirably for another 7-10 years from harvest, under ideal cellaring conditions.

Alcohol	14.0%
Residual Sugar	2.4 g/L
pH	3.57
Titrateable Acidity	5.20 g/L
VA	0.65 g/L

FOOD PAIRING

Traditional Austrian Goulash made with beef, paprika and onions, served with Spätzle.

