

CONSTANTIA GLEN TWO 2024



CONSTANTIA
GLEN

HARVEST SUMMARY BY CELLARMASTER, JUSTIN VAN WYK

The 2024 harvest was certainly a fascinating one, as it was the earliest harvest season that we have ever had at Constantia Glen. Picking of our Sauvignon blanc grapes kicked off the harvest on 7 February 2024, which is a good 2 weeks earlier than normal for us. This was particularly fascinating, because the preceding winter was one of the coldest and wettest winters that we experienced for at least a decade. The earlier ripening season can be attributed to a very dry and warm summer that followed the big winter rains of 2023. This bode very well for optimal ripening of the grapes and for the development of very concentrated flavours in the grapes. The dry summer and slightly warmer-than-usual ripening environment meant smaller berries and a reduced crop, but the flavours at the time of picking were intense and concentrated. The growing season was also quite windy, which gave us smaller canopies. This allowed for good sunlight penetration and air movement in the bunch zone to ensure excellent conditions for the maturation of very healthy grapes. The white grape harvest ended with the picking of the Sémillon grapes that make up 30% of this carefully crafted wine, on 29 February 2024.

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 prior to pressing.

The wine was fermented in a combination of 600 litre barrels and clay amphorae, and matured on the gross lees for 12 months. The *élevage* included 15% clay-amphora, 10% new oak and the remainder of the barrels ranged from 2nd to 8th fill. Careful use of neutral French oak as well as 10% Austrian oak and 10% French Acacia ensures that the wine has depth, texture and brightness of fruit. The final blend consists of 70% Sauvignon blanc with 30% Sémillon.

TASTING NOTE

Light in colour with a straw-like appearance highlighted by a light green hue, the TWO 2024 exudes elegance with intense aromas of limes, greengage 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 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	2.1 g/L
pH	3.20
Titrateable Acidity	6.50 g/L
VA	0.46 g/L

FOOD PAIRING

Grilled kingklip with olive and caper salsa.

