



CONSTANTIA
GLEN

Getränke
FACHHÄNDLER & ERZEUGER
A. Linzgieseder

SAUVIGNON BLANC 2011

HARVEST

2011 was another fantastic year for Constantia Glen Sauvignon Blanc. With the long, cool growing season the grapes achieved optimal flavour ripeness whilst still retaining crisp acidity and minerality. The extra sunlight hours from the cool season and very little rainfall allowed for the opportunity to pick beautifully ripe grapes from our cool climate vineyards.

The Sauvignon Blanc was harvested over three weeks from 21 February to 11 March 2011. This is as a result of different clones on different slopes allowing for an amazing array of flavours from mineral to intensely tropical, each block picked when it shows the best concentration of flavour. The Semillon component, making up 10% of this wine, also ripened perfectly and was harvested on 12 March 2011 with incredible greengage and citrus flavours that add not only weight to the overall palate, but a sense of depth and mouth-coating richness.

COLOUR

Clear and bright this wine shows a light straw colour tinged with lime green.

NOSE

The characteristically uplifting aromas of nettle and gooseberry, backed up by an intense tropical array of nectarine, guava and white peach. There is an underlying perfume of elderflower that is very characteristic of Constantia Glen Sauvignon Blanc. The complex array of aromas offers ethereal notes now and will develop haunting intricacy with age.

PALATE

The 2011 Sauvignon Blanc has a vibrant intensity. It is quite full and rich with a lot of flavour concentration that is beautifully balanced by the crisp acidity and well-defined minerality. A small portion of Semillon (10%) adds weighty texture and the mouth-coating richness is accentuated by the maturation of the wine on the lees in stainless steel tanks for 5 months after fermentation. This is a classic Constantia wine with beautiful elegance and length as a result of the refined minerality.

TECHNICAL DATA

Alcohol - 13.5 %
Residual Sugar - 1.8 g/l
pH - 3.3
Titratable Acidity - 6.4 g/l
VA - 0.3 g/l

FOOD PAIRING

Asparagus with pancetta and dill mayonnaise. Veal wrapped in prosciutto served with homemade pasta and basil pesto. Also pairs beautifully with crottin goats cheese on a warm baguette.

ADDITIONAL NOTES

This is another vintage to which a notable component of Sémillon (10%) is added to the Sauvignon Blanc. The Sémillon adds a wonderful richness to the mouthfeel of the wine and lends additional capacity for ageing. We have experimented with the tiny Sémillon vineyard on Constantia Glen since 2007 and often find great balance for the inclusion of a small percentage. For this vintage however we have not included a portion oak fermented and aged wine. The wine has sufficient richness from the lees ageing and Semillon component that a wooded component was not required.

