



NEWSLETTER - Spring 2012

Constantia Glen Newsletter Spring 2012

With spring in the air and warmer days setting the scene for laidback sunny afternoons, Constantia Glen embraces the new season, offering even more bespoke wine tasting experiences at the newly expanded tasting room with spectacular views of the vineyards.

Remember to visit our Facebook page, www.facebook.com/ConstantiaGlen, where we keep you up to date on our latest news and upcoming events. Share your Constantia Glen photos on our wall and tell us about your experience at our tasting room, or share your favourite setting to enjoy our boutique wines with us.

We look forward to hearing from you!

Harvest news from winemaker Justin van Wyk

2012 was an exceptionally late vintage for both white and red varieties as a result of a very cool summer preceding the harvest. This long season tested our patience to the limit, but bode very well for slow and long ripening that has resulted in extremely elegant and refined wines. Picking of the Sauvignon Blanc eventually commenced on 27 February, about 10 days later than usual here at Constantia Glen. Harvesting of this variety continued for three weeks; each block picked only when optimal ripeness and flavour concentration was achieved. The white grape harvest ended on 17 March when the single block of Sémillon was picked. Hereafter more patience was required before the red grape harvest commenced on 28 March with some hugely concentrated Merlot, Cabernet Franc and Malbec grapes being harvested from our cool climate yet sun-exposed vineyards.

We experienced some nerve-racking weather over the Easter weekend when the entire Cape Peninsula received a lot of rain. Thankfully our vineyards were well looked after by our farm manager and his team and we experienced no disease on our grapes. The Cabernet Sauvignon and Petit Verdot blocks were able to ripen slowly and beautifully in the cool April sunshine until all the perfectly ripe grapes were safely in the fermentation tanks in the cellar by 25 April. Overall the 2012 vintage was excellent for Constantia Glen. The wines are elegant and graceful with impeccable freshness and minerality.





Elegant newcomers join our Constantia Glen family

Our spring debutants are true sunkissed gems that offer a refreshing taste of the new season with great elegance.

Wine lovers had a sneak preview of our brand new 2012 Saddle Rosé on Women's Day, with its official launch on 23 August. Crisp and fresh with a rich, juicy palate, this sumptuous Rosé is a gorgeous wine filled with a hint of strawberries, salmon hues, floral scents and berry fruit, made in the classic style of southern France.

Our second newcomer, the 2012 Saddle Sauvignon Blanc, offers a deliciously light and indulgent blend of 87% Sauvignon Blanc and 13% Sémillon. This wine has a soft entry, but the integrated minerality adds vibrancy to a palate that is quite full and rich with citrus and white peach flavours.

Both these new wines are available exclusively for tasting and purchase at our tasting room.

We also have something new for Constantia Glen fans who are not able to visit us. Our brand new wine, Constantia Glen TWO, is an exciting new white blend of 60% Sauvignon Blanc and 40% Semillon. The wine, to be released on 27 October during the Constantia Festival, has all the finesse and signature minerality of Constantia Glen's acclaimed Sauvignon Blanc with the added dimension of the delicate flavours and texture of the Semillon. These finely balanced nuances are enhanced by time spent in 40% new, and 60% second and third-fill 600 litre French oak barrels imparting a gorgeous mouthfeel and silky palate.



Constantia Glen at Spring Sauvignon Blanc Festival at Montecasino

Our Constantia Glen Sauvignon Blanc 2011 will be showcased alongside some of South Africa's finest at the Spring Sauvignon Blanc Festival at Montecasino from Friday, 31 August to Sunday, 2 September. Full and rich with abundant flavour concentration that is beautifully balanced by crisp acidity and well-defined minerality, our Sauvignon Blanc 2011 is a classic Constantia wine with beautiful elegance and length.

Tickets for the Spring Sauvignon Blanc Festival at Montecasino cost R120 and are available at Computicket or the Montecasino Box Office. For more information on the festival, visit www.montecasino.co.za.

Top honours for our exceptional vintages

Not to be outdone by the recent Olympic Games in London, our wines brought home medals of their own. Both our flagship red, Constantia Glen Five 2008, and Constantia Glen Sauvignon Blanc 2011 scooped gold at the prestigious 2012 Sélections Mondiales des Vins wine competition in Québec, Canada, with our Bordeaux style red Constantia Glen Three 2008 clinching silver.

We also triumphed at the 2012 Novare SA Terroir Wine Awards, where we were crowned the producer of Constantia's top red blend, the elegant flagship Constantia Glen Five 2008. This vintage of our flagship wine as well as our Constantia Glen Three 2008 were awarded 91 and 90 points respectively by the New York based Wine Enthusiast, one of the world's most influential magazines devoted exclusively to wine and spirits.



Soaring high on Swiss International Airlines

Our Sauvignon Blanc 2010 is conquering international skies on board Swiss International Airlines. Exclusive to Business Class passengers, the on-air menu describes our 2010 offering as “a wonderful, refreshing white wine from South Africa” and “one of the best Sauvignon Blancs of the country”.

This is our second wine to include a notable component of Sèmillon (13%) in the perfectly proportioned blend and is a prime example of cool climate Sauvignon Blanc wines that benefit dramatically from bottle ageing before release. Sèmillon adds a wonderful richness to the mouthfeel of the wine and lends additional capacity for ageing.



Perfect companions for fine dining in Salzburg

Visitors to the trend setting Austrian fine dining establishment, Restaurant Esszimmer in Salzburg, can savour our elegant Constantia Glen wines with flavoursome dishes by celebrated Chef Andreas Kaiblinger, whose accolades include three Fallstaff and a Michelin star.

For more information on the restaurant, visit www.esszimmer.com.

From left to right: Chef Andreas Kaiblinger, Andrea Kaiblinger and Günther Rettenbacher Constantia Glen's export manager.



Delicious soups served till mid-September

To fight off the last bout of chilly weather, visitors can enjoy our delicious, homemade soups till mid- September, served with delicious baguette and rooibos smoked butter. Pair these hearty delights with our elegant wines or opt for our artisanal cheese and charcuterie platters – it's the perfect indulgence on our sunny veranda.

Join our Wine Club

Join our Wine Club and feel like a VIP with untold benefits, including free wine tastings for you and a friend when you visit the tasting room, free delivery to your door if you order wines to the value of R 1 000 or more, and an exclusive invitation to join us as our special guest during our harvest celebration luncheon. Email Jani-Mari at wineclub@constantiaglen.com if you would like to join.



We wish you a sunny spring and look forward to seeing you at our tasting room.

Constantia Glen team

www.constantiaglen.com

Please note that special offers are only available to club members resident in South Africa.

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