



**NEWSLETTER - Spring 2013**

## **Constantia Glen Newsletter Spring 2013**

Spring has finally arrived and although the cooler weather has not quite departed yet, Constantia Glen embraces the new season, offering bespoke wine tasting experiences at the tasting room with spectacular views of the vineyards.

Remember to visit our Facebook page, [www.facebook.com/ConstantiaGlen](http://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 are also on Twitter - @ConstantiaGlen. We look forward to hearing from you!

### **News from winemaker Justin van Wyk**

Following the heavy rain and snow falls on Table Mountain at the end of August, we are experiencing our usual slow onset of spring at Constantia Glen. The vines are taking their time to start sprouting due to the cool weather conditions and the fact that our deep, rich (and now very moist) soils remain colder for longer.

Our 2013 rainfall figures show that as of the end of August we already surpassed the total annual rainfall of 1350 mm for 2012 and this even further exceeds that of 2011 where we had 950 mm of rain for the year. It has evidently been a wet winter, but it has also been very cold and these chilly temperatures (especially at the end of May) forced the vines into dormancy at an early stage.

This bodes very well for even budburst and a good homogenous crop in 2014.



At this stage in the cellar, we are bottling our 2013 vintages of the Constantia Glen Sauvignon Blanc and Constantia Glen TWO. After spending five to six months on the lees, these wines are showing beautifully with good richness and fruit concentration. The 2013 red wines are all maturing in barrel after completing malolactic fermentation and these are also showing magnificent ripe fruit concentration with good depth, round structure and the elegance that we are so fortunate to achieve in our wines; all as a result of the grapes grown in our cool-climate vineyards in this unique site below Constantia Nek.



Etienne Southey

### Top Awards

Our Constantia Glen range continues to receive outstanding international acclaim, including Decanter awards and crossing the venerable 90+ point barrier with top ratings from esteemed wine commentators.

The Decanter World Wine Awards in London is the world's leading wine competition. The competition is well known for its rigorous judging process, which has led to the Decanter World Wine Awards becoming one of the most authoritative source of wine recommendations for wine lovers worldwide. This year, the 219 judges from all over the world assessed 14 362 wines from 52 countries. The expert panel of judges included 75 Masters of Wine and 13 Master Sommeliers.

The Constantia Glen THREE 2009, a full-bodied blend of three classic Bordeaux varietals, Merlot, Cabernet Sauvignon and Cabernet Franc, was awarded a gold medal and clinched the Trophy for the best Bordeaux-style red blend (over £15) from South Africa. Also sharing the spotlight was our Constantia Glen TWO 2011, a wooded Bordeaux-style white wine which made its debut last year, which also achieved a gold medal at the Decanter World Wine Awards.

The Constantia Glen TWO 2011 has long been sold out, but the 2012 vintage has followed suit beautifully scoring 95 points in the August issue of the Decanter Magazine. This classic Constantia wine achieved a further 94 point rating from renowned wine commentator and Master of Wine, Derek Smedley. The newly released Constantia Glen THREE 2010 also impressed Smedley, who awarded this vintage with 95 points.

### Vineyard Feedback

As mentioned by Justin, we had an abundance of rain this winter and as far as we can see from weather forecasts, there is still more to come. We have finished our pruning and as a new growing season approaches, so do some new "toys" for the farm. We have just bought a cover crop roller to ensure more organic material gets worked back into the soil. This season we will be rolling our cover crop (korog) instead of cutting it down. This action guarantees that the cover crop remains intact on top of the soil until we decide to work it in the following year. It's a more biological approach to soil management, which holds substantial benefits for the long term performance of our vines. Besides the advantage of having all that cover crop worked into the soil for organic material, the rolled korog also imitates a carpet in the middle of each row. This is highly effective in preventing weeds from coming up inside the work row whilst simultaneously promoting good soil moisture as well as positive soil microbes in our dryland-farmed vineyards.



Alexander & Stephanie Waibel with Steven Spurrier



### **New Saddle Range**

We have extended our easy drinking Constantia Saddle range with the release of our brand new **2012 Constantia Saddle Red**. Composed of 57% Merlot, 29% Cabernet Franc, 9% Cabernet Sauvignon and 5% Malbec, our latest debutant has pronounced aromas of dark fruit and cherries, with undertones of spice and chocolate that add to the complexity of the wine. The pure red berry fruit that carries this wine is an expression of the freshness that is so often associated with grapes grown in Constantia Glen's cool-climate vineyards.

To celebrate spring, we have also released new vintages of the rest of our Constantia Saddle trio – the delightfully crisp Constantia Saddle White and Rosé.

Our deliciously dry, yet full-flavoured **Constantia Saddle Rosé**, made from Merlot, Malbec, Cabernet Franc, Cabernet Sauvignon and Petit Verdot, has a graceful vibrancy that adds liveliness to the full and rich palate that teems with strawberry and red cherry flavours. The wine is fresh, but supple and textured, making it the perfect wine to enjoy on its own or with food on a glorious summer's day.

With aromas of nectarine, guava and gooseberry and an underlying citrus note that carries beautifully through to the palate, the **2013 Constantia Saddle White** shows the richness that Constantia fruit offers.

An opulent and indulgent blend of 86% Sauvignon Blanc and 14% Sémillon, this wine has a soft entry, but the integrated minerality adds vibrancy to the richly layered palate with citrus and white peach flavours. The 14% portion of Sémillon adds weighty texture and suppleness to the wine.

Our Constantia Saddle range is available exclusively at the tasting room to taste and purchase per bottle or case.

### **Rosé launch**

Our Wine Club members were the first to taste of our Saddle Rosé end of August with an exclusive launch of the 2013 vintage. Over 100 members attended the evening where beautifully prepared canapés were served to complement this new release.

### **Save the date for next Rosé festival**

Be sure to save the date for our next Rosé festival, taking place on Saturday, 16 November 2013 at Manfred's Legacy. Tickets will be available for purchase at our tasting room, so keep an eye on our Facebook page for when ticket sales are open.



Gus Allen & Wine Club members



Patrick Waibel & Chef Johann Lafer

### Constantia Glen rubs shoulders with famous Austrian chef

Famous Austrian chef, cookbook author and TV personality Johann Lafer, who can be compared the likes of Jamie Oliver, has clearly been impressed by our cool climate wines.

Visitors to his Relais and Châteaux Restaurants 'Bistro d'Or' and 'Le Val d'Or' in Stromberg, Germany will find our wines on the wine list – a great compliment from one of the most people-friendly celebrities in Europe.

### Tripadvisor recommends Constantia Glen!

Thanks to wonderful reviews from visitors, we received a great recommendation from the popular travel website, Tripadvisor – we are ranked #2 of eight attractions in Constantia!

We welcome visitors to share their experience at our tasting room on the website - we love hearing from you!



### Join our Wine Club

Join our Wine Club and be treated like a VIP with untold benefits, including free wine tastings for you and a friend when you visit our tasting room. We'll also deliver your wine to your door at no delivery charge if you order 12 bottles or more of our Constantia Glen wines excluding our Constantia Saddle range. All members are treated to an exclusive invitation as our special guests during our annual Rosé launch.

Visit <http://constantiaglenwineclub.co.za/join.php> to sign up and be part of the Constantia Glen experience.

We wish you a lovely bright spring and look forward to seeing you at our tasting room - open daily from 10h00 till 17h00 on week days and from 10h00 till 16h00 on Saturdays and Sundays.

### Constantia Glen Team

[www.constantiaglen.com](http://www.constantiaglen.com)

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

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