

## Constantia Glen Sauvignon Blanc 2016

The wine's complex bouquet gains even more vibrancy once the citrus flavours encounter the palate's rich, creamy texture, which is achieved during maturation on the lees in stainless steel tanks for 4 months prior to bottling. A portion of 5% Sémillon was incorporated into the blend to add some depth to the wine's otherwise racy acidity and rich core, resulting in a mouthfeel that demands a sip more. The 2016 Sauvignon blanc is a classic Constantia wine, showing beautiful elegance, a well-defined minerality and the kind of structure that allows for superlative ageing under ideal cellaring conditions.

Chilli salted squid with wasabi aioli. A cucumber dill yoghurt salad. Thai green curry with coconut milk and fresh green coriander. Crostini with poached figs and goats cheese. Glazed tuna with citrus and coriander.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Constantia Glen

**winemaker :** Justin van Wyk

**wine of origin :** Constantia

**analysis :** alc : 13.5% % vol   rs : 1.80 g/L g/l   pH : 3.25   ta : 5.90 g/L g/l   va : 0.38 g/L g/l

**type :** White

**pack :** 0   **size :** 750ml   **closure :** 0

2017 SAWI Awards - Platinum

