

Constantia Glen TWO 2016

This vintage of the Constantia Glen TWO shows incredible intensity, fruit concentration and depth, but remains poised and elegant. The wine has a bright acidity that is perfectly balanced a mouth-coating texture on the palate, brought about by maturation in 600 litre barrels. The 30% Sémillon adds weight and richness to balance the fresh natural acidity of the Sauvignon blanc making this a truly harmonious blend with an intriguing saline quality that lingers well onto your next sip.

Char Siu pork belly with citrus spice and fresh coriander. Thai-style duck breast salad with lime juice and toasted pine nuts. Oak-smoked trout ribbons with dill & lemon crème fraîche and a cucumber pickle. Salmon tartare.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 30% Sémillon

winery : Constantia Glen

winemaker : Justin van Wyk

wine of origin : Constantia

analysis : alc : 14.0% % vol rs : 2.0 g/L g/l pH : 3.30 ta : 5.8 g/L g/l va : 0.46 g/L g/l

type : White **wooded**

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

2017 SAWi Awards - Grand Gold

ageing : This classic Constantia White will further develop in the bottle and gain even more complexity with maturation for up to 10 years under ideal cellaring conditions.

