

## Constantia Glen FIVE 2014

On the palate we recognise the same concentrated flavours of blackcurrant we briefly dabbled in on the nose, before becoming absolutely drenched in the most savoury of tannins. The 2014 FIVE shows superb structure with a firm backbone of polymerised tannins. An interesting relationship between its earthy minerality and fresh, lingering, acidity has led to an undeniable tension that will leave your mouth watering in anticipation for that next sip.

Gua Bao (Taiwanese Pork Belly Buns). Shoyu ramen. Asparagus and mushroom risotto with fresh Pecorino. Soy glazed shiitake mushrooms. Brinjal and tomato parmesan bake.

**variety :** Cabernet Sauvignon | 28% Cabernet Sauvignon, 25% Cabernet Franc, 21% Merlot, 14% Malbec and 12% Petit Verdot

**winery :** Constantia Glen

**winemaker :** Justin van Wyk

**wine of origin :** Constantia

**analysis :** alc : 14.5 % vol   rs : 2.8 g/l   pH : 3.57   ta : 5.3 g/l   va : 0.64 g/l

**type :** Red   **wooded**

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

**ageing :** This wine will continue to develop admirably during bottle ageing, under the correct cellaring conditions for 10 years from vintage.

**in the cellar :** Matured for 18 months in 80% new and 20% second-fill French oak (225L) barrels.

