

Constantia Glen Sauvignon Blanc 2018

This wine shows the coolness of the vintage with such clarity, that with a single sip, it becomes almost tangible. The rich, textured, palate with its striking mineral edge can be credited to meticulous attention in the cellar, where it remained on the lees in stainless steel tanks for 5 months prior to bottling. This expressive effort has weight due to a small portion of 2% Sémillon poisoning its razor sharp acidity, to result in a clean, lingering finish.

Ahi tuna poke bowl with fresh lime, avocado and edamame beans. Crostini with poached figs and goats' cheese. Vietnamese Bún chà. Poached scallops with a wasabi lime granita.

variety : Sauvignon Blanc | 98% Sauvignon Blanc 2% Sémillon

winery : Constantia Glen

winemaker : Justin van Wyk

wine of origin : Constantia

analysis : alc : 13.5% % vol rs : 1.00 g/L g/l pH : 3.22 ta : 6.50 g/L g/l va : 0.37 g/L g/l

type : White

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

2017 SAWI Awards - Platinum

ageing : The 2018 Sauvignon blanc is a classic Constantia wine, exemplifying elegance, texture and freshness that allows for superlative ageing under ideal cellaring conditions.

