BEAU CONSTANTIA

PIERRE

2019

86% Sauvignon blanc, 14% Sémillon

W.O.
Constantia

ALC
13.5 % VOL

TA
7.0 g/l

VA
0.61 g/l

RS
1.9 g/l

pH
3.24

Who we are

Beau Constantia is a boutique wine farm owned by the Du Preez family. With vineyards stretching to 350m above sea-level on the Constantia mountain range, this spectacular site produces small quantities of phenomenal grapes, allowing for concentrated, yet balanced, wines with a true sense of place.

This year
by Winemaker Megan van der Merwe

The 2019 harvest was an extremely challenging one with high degrees of uncertainty. We hit a record low in production, going down by 40%, but we are confident about the quality of the vintage. During bud break and flowering we faced severe weather fluctuations, followed by cool, windy conditions during fruit set, leading to the vines producing fewer bunches and smaller berries - which ironically, in terms of quality, was a great thing, because the stressed vines were able to ripen their smaller crop load optimally. In addition to that, the smaller the berries, the higher the skin to juice ratio, and the greater the concentration of flavour.

The wine

A classic cool climate Sauvignon blanc made from grapes grown at high altitude on incredibly steep NE-facing slopes. These low-yielding, windswept vines are determined to survive and produce fruit of incredible flavor concentration. The 2019 Pierre sports a superbly complex nose with aromas of blackcurrant, sweet violets and Jasmine. On the palate the close proximity to the cold Atlantic Ocean is clear with a distinct salinity adding flesh to the wine's racy acidity and firm structure – a result of barrel fermentation and maturation on the gross lees for 8 months prior to bottling. A small splash of Sémillon (14% to be exact) adds just the right amount of waxy weight, perfectly poised by the clean acidity of the Sauvignon Blanc.