

BEAU
CONSTANTIA

PIERRE

2023

93% SAUVIGNON BLANC, 7% SÉMILLON

This year

by Winemaker Megan van der Merwe

Going into the 2023 season on the back of a slightly “drier” winter and warmer spring, bud break at Beau occurred around 12 days early. There was no real disease pressure during Spring through early summer and our first flower hoods detached from around 24 October, luckily just after receiving 34mm of rain. Though we were grateful to receive some rain right before flowering, this rain combined with additional heat during October led to increased vegetative growth resulting in increased humidity within the canopy – not ideal for the flowering microclimate. It meant a season of increased suckering to allow for air movement and better spray penetration in the bunch zone.

Bunches set more loosely than in prior years, and though berry size remained consistent, bunches were lighter. Mid-December rains led to soil reserves being filled and us seeing another spike in vegetative growth. The increased water and heat also pointed towards more strenuous management of weeds on the vineyard floor, which we left to try and counteract the strong vegetative growth and resultant slower reproductive growth in the vineyard. It was dry from late December through January, with a welcome 15mm of rain on the 25th just to allow for a little bit of extra hang time during an otherwise early season. February showed textbook conditions and we were very happy with this crop showing beautiful phenolic ripeness at lower sugar levels and higher than average acid concentrations.

The wine

Growing these vines and ultimately preserving their fruit in liquid form is a humbling experience. We tirelessly tend to these vines that daringly grow on incredibly steep NE-facing slopes stretching from 280m- up to 360m above sea level, where the vines are absolutely battered by the famous Cape winds. PIERRE is the offspring of 5 vineyard blocks that all head straight to the blend, so not only is there nowhere to hide in terms of winemaking, but you are left with a true mouthful of place.

The first picking came in from a rocky terrain planted to clone SB10 on 22 February. Grapes were processed into a small cuve and cold-soaked on the skins for four days before allowing temperatures to climb. The skins were pressed to barrel after 5 days and finished the fermentation journey in 50% new French oak barriques. This portion made up 26% of the blend. The latter 74% of the blend came in ten days later and comprised of perfectly pink Sémillon GD1 and SB clones 10 and -11 showing great concentration. After an 18-hour skin-soak, berries were pressed to a clay amphora and an older Demi-Muid French oak barrel for co-fermentation. All batches matured on their gross lees for 8 months prior to being bottled. If there is one wine in our range that shows our close proximity to the cold Atlantic Ocean, it is PIERRE with its profound minerality that adds flesh to the high-altitude Sauvignon Blanc's nervy acidity and fine tannin structure derived from skin contact fermentation and lees maturation. We like to enjoy this melting pot of blackcurrant, ripe granadilla and buchu with a freshly made Banh Mi sandwich or a piping hot Thai green curry.

W.O.

Constantia

ALC

13.50 % VOL

TA

6.04 g/l

VA

0.42 g/l

RS

1.99 g/l

pH

3.42

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.

WINE OF SOUTH AFRICA

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