

BEAU
CONSTANTIA

PIERRE

2024

96% SAUVIGNON BLANC, 4% SÉMILLON

This year

by Winemaker Megan van der Merwe

Harvest 2024 was an interesting, yet standout vintage. We had an excellent preceding winter with enough cold spells to ensure great dormancy, whilst above-average rainfall replenished our groundwater reserves. Budbreak was slightly later than usual, as soils remained cold and wet well into Spring. The extended rest period allowed vines to properly recover and recharge, which laid the foundation for a strong growing season ahead. From September through October persistent SE-winds started drying out the soils and unbelievably, by the end of January, some blocks higher up actually started hinting at water stress. A dry December and January with extremely high temperatures also sped up the ripening process and quickly brought about bunch maturation after the green harvest period. The onset of harvest was fast and furious. Higher sugar levels were observed early on at lower phenological ripeness levels, with low pH's and high natural acidities.

The latter half of the season was moderate to warm and dry and temperatures only dropped significantly towards the end of March. A vintage that delivered small berries of excellent flavour and colour due to the increased skin to juice ratios. Anticipate whites with insane fruit concentration, great structure and fresh acidities, whilst reds will show rich concentration with grippy tannins and chiseled length.

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 up to 360m above sea level, where they are absolutely battered by the famous Cape winds. PIERRE is the offspring of 5 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. A natural fermentation ensued and after another 9 days on the skins, the wine was sent to one new and one 2nd-fill French oak barrique. This portion made up 20% of the blend. A second picking 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 two clay amphorae for co-fermentation: One porcelain- and one Terracotta pot. This made up 59% of the blend. The last 21% of the blend was from our final SB block right at the top of the property. These bright green bunches packed with sky-high acidities were whole-bunch pressed and sent to 2 new barriques: one French and one Austrian. 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. An exotic bouquet of star jasmine florae, lime zest and lemongrass linger until a convincing swirl releases white peaches and litchis.



W.O.

Constantia

ALC

13.36 % VOL

TA

6.40 g/l

VA

0.37 g/l

RS

1.70 g/l

pH

3.37

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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