# PIERRE

## 2026

89% SAUVIGNON BLANC, 11% SÉMILLON




## This year

### by Winemaker Megan van der Merwe

The 2026 season began with a particularly wet winter, with 610.5 mm of rainfall recorded between June and August, replenishing soil reserves ahead of an exceptionally dry growing season. Pruning commenced about a week earlier than the previous year, followed by early budbreak in September. Rainfall declined sharply thereafter, with only 59 mm recorded between September and November. Wind during flowering affected fruit set in some exposed blocks, while good initial soil moisture and warm spring conditions encouraged early vegetative growth. Summer brought sustained warmth and minimal rainfall, with only 22 mm recorded in December, 4 mm in January and 10 mm in February. Occasional spikes in humidity created intermittent disease pressure, requiring attentive vineyard management.

Prolonged dry conditions naturally moderated vegetative growth, encouraging smaller berries with thicker skins and excellent concentration.
Harvest commenced in mid-February, notably earlier than the previous year, with warm, dry conditions accelerating ripening and tightening picking windows. March remained completely dry, allowing for healthy fruit throughout harvest. Despite the demanding conditions, yields increased by 10.5% compared to 2025, delivering a generous crop with expressive aromatics, depth and structure.

## The wine

We tirelessly tend to these vines, daringly rooted in incredibly steep, northeast-facing slopes reaching 360 metres above sea level, where they are relentlessly battered by the famous Cape winds. The 2026 vintage marks the first year that our interplanted, Échalas-trained Sémillon truly asserted itself, both in the vineyard and in the final wine. Harvest unfolded over three pickings between 24 February and 5 March, each bringing its own layer of character and texture. The first came from our famous little patch of rocky terrain, planted to Sauvignon Blanc clone SB10. Grapes were cold-soaked on skins for three days before temperatures were allowed to rise, encouraging spontaneous fermentation. After a further five days on skins, the wine was pressed into a selection of vessels. The second and third pickings brought together Sémillon GD1 and Sauvignon Blanc clones SB10 and SB11, all showing remarkable balance and concentration. Following a 24-hour skin soak, the juice was pressed into a combination of 15% porcelain, 11% terracotta, 11% new French oak, 37% older 225L French oak barrels, and 26% stainless steel. All components matured on gross lees for eight months before bottling.

PIERRE continues to be the clearest expression of our proximity to the cold Atlantic Ocean — a wine defined by salinity, tension, and fine structure. Sémillon lends a generous, supple mid-palate to the razor-sharp acidity of high-altitude Sauvignon Blanc. An intriguing bouquet of buchu, nettle, and blackcurrant unfolds alongside delicate hints of vanilla custard. The palate reveals fleshy white kiwi, green winter melon, ripe spanspek, and a vibrant squeeze of lime. Densely saline, almost kelpy, with the minerality of crushed oyster shell, it is a wine of beautiful contrasts — wild yet refined, crystalline yet textural, unmistakably oceanic — a vivid reflection of site and season.

| W.O. | ALC | TA | VA | RS | pH |
|---|---|---|---|---|---|
| Constantia | 13.48 % VOL | 6.80 g/l | 0.42 g/l | 2.7 g/l | 3.25 |

**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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