

BEAU  
CONSTANTIA

# AIDAN 2020

SYRAH, MALBEC, PETIT VERDOT, CABERNET  
SAUVIGNON, MERLOT

## This year

by Winemaker Megan van der Merwe

The lead-up to the 2020 harvest was shaped by fluctuating climatic conditions, with rain and wind playing the most significant roles. Flowering and fruit set showed marked improvement on the previous season, aided by a warmer-than-average spring in 2019, which resulted in earlier budbreak and suggested the potential for a longer growing season. This warmth, however, was accompanied by unusually strong September winds.

Rainfall, combined with heat and persistent wind, drove rapid vineyard growth and required careful, ongoing management of fungal pressure, weeds, and canopy development. October conditions remained moderate with a good fruit set, while a warm and notably windy November accelerated vine growth even further, necessitating repeated canopy interventions throughout the season.

Véraison occurred approximately a week earlier than usual. From February onwards, conditions shifted to cooler, more moderate patterns, though accompanied by high humidity and frequent morning mist. These conditions demanded patience in the vineyard, with picking decisions adjusted accordingly — smaller batches, careful timing, and ultimately harvesting at optimal ripeness while maintaining excellent fruit health.

## The wine

The 2020 AIDAN is a blend of 47% Syrah, 20% Malbec, 15% Petit Verdot, and 9% each Merlot and Cabernet Sauvignon.

The bunches were hand harvested in the early morning hours and cooled overnight at 4°C before being hand sorted to berry level en route to tank. Each component fermented separately in small vessels before being gravity drained and basket pressed to barrel. The wine was inoculated for malolactic fermentation and, following its secondary fermentation, matured for 18 months in French oak — 56% new, sourced from six coopers, with the balance in second-fill barrels.

In the glass, the 2020 AIDAN is more open and generous than its predecessor. Notes of dark plum and black cherry lead, lifted by violet and a subtle graphite edge. The palate shows both breadth and poise — Malbec lending a plush mid-palate, while Petit Verdot and Cabernet Sauvignon bring structure and persistence through fine-grained tannins. The wine carries with fresh, driving acidity, finishing with the saline minerality that has become a signature of Beau Constantia.

Enjoy with slow-roasted lamb shoulder, wild mushroom dishes, or grilled venison with rosemary, parmesan and a touch of good olive oil.



W.O.	ALC	TA	VA	RS	pH
Constantia	14.85% VOL	5.30 g/l	0.75 g/l	2.90 g/l	3.75

A spicy, fruit forward and plush new world style blend. The balance of rich texture and freshness gives this wine vibrancy, making it the perfect fit for Aidan.

WINE OF SOUTH AFRICA

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