CECILY

2026

100% VIOGNIER



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

CECILY 2026 was harvested over four small pickings between 11 February and 3 March, each capturing a different point on the ripeness curve. Achieving balance in Viognier is always a challenge, but our cool climate allows for extended ripening, preserving natural acidity while developing mouth-coating phenolics and remarkable flavour concentration. Bunches were picked just after sunrise, cooled overnight, and whole-bunch pressed the following morning. Both sulphur and dry ice were deliberately omitted to hyperoxidise the juice, precipitating the bitter phenols responsible for the variety's more astringent expressions. After two days of settling, the juice was racked to a selection of vessels for fermentation.

We continue to favour diverse fermentation vessels that allow our cool-climate Viognier to shine. This vintage saw 28% fermented and matured in concrete egg, 11% in porcelain, 20% in older 600L demi-muids, 15% in second-fill 225L French oak vats, 18% in stainless steel, and just 8% in new French oak. All components spent eight months on gross lees, building depth and texture while retaining vibrant acidity. The nose opens with jasmine, vanilla, and orange marmalade, giving way to quince and an intriguing hint of coriander leaf. A playful sweetness recalls White Rabbit milk sweets and Cream Soda Sparletta lollipops, right down to that tiny crackle of sherbet at their centre. Razor-like acidity cuts through a generous, zesty palate, bringing precision to the variety's hallmark texture. CECILY 2026 is a wine of beautiful contrasts — fragrant yet focused, playful yet poised — capturing the energy and elegance of cool-climate Viognier.

W.O.	ALC	TA	VA	RS	pH
Constantia	13.47 % VOL	6.4 g/l	0.40 g/l	2.5 g/l	3.35

Viognier - a rare grape variety that miraculously manages to capture our abundant sunshine in its perfumed fruit and flavours. Named for the Du Preez family matriarch, this elegant, balanced wine is both graceful and vibrant, a fitting tribute to Cecily.

WINE OF SOUTH AFRICA

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