

# PAS DE NOM ROSÉ

## 2023

### This year

by Winemaker Megan van der Merwe

Going into the 2023 season on the back of a slightly “drier” winter and a warmer spring, budbreak at Beau occurred around 12 days early. There was no real disease pressure during Spring and early summer, and very little stress induced by vineyard pests. First flower hoods detached from around 24 October, which was luckily only 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 as well as better penetration of sprays in the bunch zone. Bunches seemed to set more loosely than in prior years, and though berry size was relatively 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 hangtime during an otherwise early season. February showed textbook conditions and we were very happy with the white crop and the start of the red harvest, which both showed beautiful phenolic ripeness at lower sugar levels and higher than average acid concentrations.

### The wine

This is the first vintage of the Pas de Nom rosé where we used 100% Syrah. We picked a parcel of our Syrah early one morning in order to protect them from an incoming storm. The bunches were not yet ripe enough to become a fully fledged red wine, and instead, we sent them right into a gentle whole-bunch press cycle, like we would with our Viognier. The juice settled in a stainless steel tank overnight before heading into its fermentation vessel, where it underwent a cool, slow ferment and remained on its gross lees for 6 months before bottling.

This is a medium-light rosé that hints of rose petals and hibiscus floras before the palate becomes completely consumed by tutti frutti flavours of lively cherry and pomegranate. The wine has a round mouthfeel further adding to its candy-like character, making it the ideal partner for that poolside picnic!

**W.O.**

Constantia

**ALC**

13.30 % VOL

**TA**

5.40 g/l

**VA**

0.4 g/l

**RS**

4.7 g/l

**pH**

3.59

Pas de Nom meaning Without Name is something so sublime that it could only be inspired by an individual of character, strength and temerity. This range of wines is a tribute to our late farm manager, Japie Bronn, who has been instrumental in developing the vineyards on some of the steepest slopes in the Cape.

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