

PAS DE NOM PINK

2024

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

The secret behind making rosé lies in the skin of the red wine grape, where we find the pigment that stains the juice to whichever extent we choose. With all the 2024 reds providing very high skin:juice ratios, there was not much need for the *Saignée* method during processing this year. Considering the demand for our Pas de Nom rosé, however, we took the opportunity to whole-bunch press some of the thick-hanging Syrah growing against our lower slopes earlier, focusing all of the vines' remaining resources on the remainder of the crop. This whole-bunch Syrah portion taking up 57% of the blend this year and providing a great deal of freshness to the matrix. This is a medium light rosé with a slight rose-gold shine to its pretty pink hue. It boasts upfront red berry fruit and sweet flowers with undertones of ripe melon. Strawberries meet cream as the nose follows onto a palate with great texture and mouthfeel. A subtle minerality makes it an ideal partner for rustic dishes like grilled shellfish, and a fresh, racy acidity the perfect date to your next poolside afternoon.



W.O.	ALC	TA	VA	RS	pH
Western Cape	13.50 % VOL	6.3 g/l	0.37 g/l	1.9 g/l	3.31

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.

WINE OF SOUTH AFRICA

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