

PAS DE NOM WHITE

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

This wine was carefully crafted from grapes grown against the mountainous slopes of the diverse Western Cape. This year's blend of 78% Sauvignon blanc and 22% Sémillon provides dense textural layers to peel away at. To retain the fresh and delicate aromas that have become characteristic of this offering, both portions were fermented at a cool temperature in stainless steel. After fermentation the final wine was allowed to remain on its gross lees for 6 months to add some fleshy texture to the vibrant medium before a light filtration pre-bottling.

On the eye, a lightly golden/ -straw hue. The nose boasts upfront aromas of lemon-grass before settling into more delicate floral notes and that of white peach. The palate echoes lemon verbena and nectarine, as well as hints of honey-suckle. The higher percentage of Sémillon is most noticeable and lends a waxy texture that naturally balances the Sauvignon blanc's racy acidity. The vibrant finish lingers and demands another sip.

Enjoy this wine with excellent company, or a fresh, green, summer salad.



W.O.	ALC	TA	VA	RS	pH
Western Cape	13.75 % VOL	6.2 g/l	0.46 g/l	2.0 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

WWW.BEAUCONSTANTIA.COM