

PAS DE NOM ROSÉ

2026

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

A blend of 58% Syrah and 42% Cabernet Franc, our 2026 Rosé was made using a combination of saignée and gentle whole-bunch pressings. Fermented in stainless steel to preserve freshness and aromatic purity, the wine was left on its lees for four months before bottling, building texture and complexity without compromising its vibrant character. The nose opens with bruised nectarine, mandarin zest and delicate rosewater, before a little white pepper, wild thyme and a cheeky dash of Tabasco bring some spice to the party. Grapefruit adds a citrusy edge, while pink marshmallow and the first cherries of the season lend a playful, nostalgic sweetness. The pale white flesh of watermelon adds a delicate, almost savoury freshness. Don't let the pretty pink notes fool you, though. This rosé has serious backbone, with an intensely structured palate and vibrant, mouthwatering acidity that sweeps everything clean. A wine that knows how to have fun but holds its own at the dinner table, particularly alongside gravlax, where its citrus bite and savoury spice shine.



W.O.	ALC	TA	VA	RS	pH
Constantia	13.72 % VOL	6.30 g/l	0.35 g/l	2.6 g/l	3.32

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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