

BEAU
CONSTANTIA



KARIN

2024

100% CABERNET FRANC

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 2024 KARIN exudes quiet confidence. Its pale coral appearance suggests a wine that is timid, but nothing could be further from the truth. In pursuit of purity and freshness, we picked the fruit at 21.3 degrees Balling and a healthy acid of nearly 8g/L. The small, loosely set bunches with beautifully ripe stems were cooled overnight and whole-bunch pressed in a gentle 3-hour *Champenoise* cycle to minimise extraction from the skins. The must settled in contact with activated carbon overnight and was racked and inoculated with a yeast strain that expresses volatile thiol-type varietal aromas the morning thereafter. Fermentation was kept low and slow, and the final wine then spent 6 months on the gross lees before a light fining and filtration en route to bottle.

The nose is vibrant with upfront floral aromas of elderflower and freshly sliced ruby grapefruit that unfurl into passionfruit and fleeting hints of gooseberry. The palate shows gob smacking grip, for which we need to credit the variety being Cabernet Franc. By minimising time on the skins and extending time on the lees, this delicate wine presents a zippy citrus acidity and a creamy texture, as well as a salinity inherited from our proximity to the sea. Enjoy in its youthful state with some poolside peaches and cream. If you can, cellar for three years to allow for full development of its deeper complexities.

W.O.	ALC	TA	VA	RS	pH
Constantia	13.36 % VOL	6.4 g/l	0.37 g/l	1.70 g/l	3.37

This wine has been handcrafted as a tribute to Karin, a woman equally as elegant and stylish as this restraint expression of the complex variety Cabernet Franc.

WINE OF SOUTH AFRICA

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