

# PAS DE NOM ROSÉ

## 2022

### This year

by Winemaker Megan van der Merwe

Winter leading up to the 2022 harvest was warmer than usual, though the season provided sufficient cold units and rainfall to fill soil reserves. August was cooler than the last five seasons and we entered Spring on the back of an intense cold front. These wet, cold soil conditions led to bud break being 10 days late. The initial growth throughout September was slow. A warmer October accelerated growth and by the time of flowering reproductive growth was only around 5 days behind. Rain and heat through November led to increased vegetative growth – meaning increased suckering to allow for better air movement in the bunch zone and come *veraison* we experienced rolling heatwaves. Though buffered by our Oceanic climate , it was still far warmer than in prior years. We also experienced strangely inconsistent cold spells breaking the various heat-cycles.

Vineyards are pretty drought tolerant. They can withstand very dry seasons and still produce quality grapes, but with a heat wave the vines experience increased moisture loss through perspiration. They can in serious circumstances lose more water through perspiration than they can absorb back through their roots. To survive, the vine then starts to draw water from the grapes, which indirectly affects the acidity of the grapes as well as their flavour profile. Something to expect from this season can therefore be wines that are perceived as more “plush”.

### 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. For the Pas de Nom rosé 2022 the responsible red grapes were Cabernet Franc, Merlot, Malbec, Petit Verdot, Syrah and Cabernet Sauvignon from our earlier pickings. Once the grapes hit the cellar they are processed to tank and after a short couple of hours on the skins some juice is drawn off in order to increase the ratio between skins and juice for the remainder of that red ferment. The drawn off juice then goes towards making this rosé - an age-old process also known as the *Saignée* method.

This is a medium light rosé boasting upfront floral and herbal notes such as cherries, rose petals and herbs of oregano and thyme. The wine has a lovely texture and mouthfeel making it an ideal partner for rustic dishes like grilled shellfish, or quite simply, your next poolside afternoon.



W.O.	ALC	TA	VA	RS	pH
Western Cape	14.0 % VOL	5.8 g/l	0.33 g/l	1.0 g/l	3.34

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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