



# AIDAN 2019

SYRAH, PETIT VERDOT, CABERNET SAUVIGNON.

## This year

by Winemaker Megan van der Merwe

The 2019 harvest was an extremely challenging one with high degrees of uncertainty. We hit a record low in production, going down by 40% in tonnages from the year prior, but we are confident about the quality of the vintage. Although we received enough rainfall during the growth season, we still felt the after-effects of the preceding four-year drought and our vines and soils have taken some time to recover.

During bud break and flowering we faced severe weather fluctuations, followed by cool windy conditions during fruit set. This led to the vines producing fewer bunches and smaller berries - which ironically, in terms of quality, was a great thing, as the stressed vines were able to ripen their smaller crop load optimally. In addition to that, the smaller the berries, the higher the skin to juice ratio, and the greater the concentration of flavour. So, what to expect from our reds from this year: Elegance, Austerity, Incredible acid concentrations and insane tannins.

2019 was a pivotal year for Beau Constantia. Our terroir faced a massive shift in climate, and I was honoured enough to take over the entire winemaking process from ground to glass. Fearful? Be not. Change is the basic law of nature, and remaining in sync with our ever-changing environment is a way of life we find humbling, exciting and rewarding.

## The wine

The 2019 AIDAN is a blend of 39% Syrah, 36% Petit Verdot and 25% Cabernet Sauvignon.

The bunches were hand harvested at early morning hours and spent the night in a 4 degree Celsius room before being hand sorted to berry level on its way to tank. The batches all fermented in their own, small vessels before being gravity drained and basket pressed to barrel. The wine was inoculated for Malolactic fermentation, and post the secondary fermentation spent a further 18 months in 79% New French oak and 21% 2nd-fill French oak barrels.

The 2019 AIDAN may be our most focused to date, holding a restraint bouquet to test his usual fan's resolve. Its subtlety perfectly captures the cooler 2019 growing season in Constantia. The nose of appealing cedar wood and black cherry is lifted by tart cranberry at the plunge of the palate, with fleeting notes of geranium and cassis in the distance. Higher skin to juice-ratios with smaller berries have resulted in a wine with an incredibly refined tannin structure and texture plenty. To close: A stupendously fresh acidity and the gritty salinity our Beau Constantia wines have become well-known for.

Enjoy with an earthy leek and wild mushroom risotto, or a simple springbok carpaccio topped with arugula, parmesan, pine nuts and a splash of local olive oil.



W.O.	ALC	TA	VA	RS	pH
Constantia	14.24% VOL	5.15 g/l	0.7 g/l	1.60 g/l	3.88

A spicy, fruit forward and plush new world style blend. The balance of rich texture and freshness gives this wine vibrancy, making it the perfect fit for Aidan.

WINE OF SOUTH AFRICA

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