

BEAU
CONSTANTIA

STELLA

2021

98% SYRAH. 2% VIOGNIER.

This year

by Winemaker Megan van der Merwe

The 2021 season started with a cold, wet, winter that filled up soil reserves and provided sufficient cold units to break dormancy. The late cooler conditions continued well into spring, delaying bud break and initial growth. October saw the moderate temperatures and sufficiently filled soil profiles leading to rapid vineyard growth and therefore the need to closely manage fungal diseases and weeds. November brought serious wind, leading to diminished flowering and fruit set, especially higher up on our steep slopes.

After February, the summer growing conditions were cool and moderate with nerve wracking amounts of morning mist and high levels of humidity forcing us to sample as often as possible, practice patience, completely reverse block orders and picking in smaller batches than before, yet eventually getting the grapes into the cellar at the optimum ripeness, HEALTHY. I found that the berries were physiologically ripe at much lower sugar levels, meaning that even though sugar ripening was delayed, we could still pick for great flavor concentration on brilliant acid levels, and pull off lower alcohol wines while doing so! This vintage shows superlative ageing potential.

The wine

The 2021 STELLA is made with the absolute intention to preserve the site that grew the fruit. The bunches were hand-picked from a small parcel of our lower lying slopes where Syrah and Viognier grow side by side. Picked with the spicy Syrah, the Viognier is golden and slightly raisined by the extended hang-time, almost honey-like. They were bunch-sorted in the block and again in the cellar as they made their way to the tank 37% whole bunch for co-fermentation, which started naturally after a 7-day cold-soak. Grapes then remained on their skins and stems for 6 days post fermentation. They were then pressed to 225L French oak barriques of which 38% were new and the remainder 5 to 6 years old. STELLA was allowed to mature on the lees for 18 months prior to bottling, never raked. On the nose, some youthful cherry-cola and underripe plum grows into smoky, figgy and intense raspberry aromas, with subtle wood spices, undertones of cured meat and fynbos. On the palate: Grippy tannins and a refreshing acidity. Enjoy with simple Ostrich Carpaccio covered in all kinds of Umami - try truffle, pecorino, honey or/and Dijon mustard with good quality, local, Olive oil.



W.O.	ALC	TA	VA	RS	pH
Constantia	14.20 % VOL	5.11 g/l	0.57 g/l	1.8 g/l	3.62

Derived directly from Latin, the word "stella" meaning star, this wine is a fitting tribute to our deceased mother who will remain a guide and shining light in the Du Preez family as we try to emulate her joie de vivre.

WINE OF SOUTH AFRICA

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