

BEAU CONSTANTIA

CONSTANTIA SOUTH AFRICA

CECILY

2015

Beau Constantia is a boutique wine farm owned by the Du Preez family. The farm is situated on the north-facing slope of Constantia Nek, an elevated position overlooking False Bay to the east, where vineyards are exposed to the cool ocean-chilled winds. With vineyards stretching to 350m above sea-level on the Constantia mountain range, this spectacular site produces small quantities of phenomenal grapes with cropping levels ranging from 3 – 6 tons per hectare. This allows for concentrated, yet balanced wines that have a sense of place.

Only 4000 bottles of this golden nectar were produced from vines that are now 12 years old, and yield a small, concentrated crop of about 4 to 6 tons per hectare. The perfectly ripe grapes from the textbook 2015 vintage were hand-harvested and whole-bunch pressed to achieve optimal extraction of flavour compounds. The juice was fermented and matured in 225L French oak barrels, of which 28% were new, with the balance made up of older French oak ranging from 2nd to 4th fill barrels. The wine matured on its lees in the barrels for six months prior to bottling.

- Accolades for previous vintages of the Cecily Viognier:
 - Top Viognier at the 2011 Novare SA Terroir Wine Awards
 - 93 points by Neal Martin of the Wine Advocate, Robert Parker
 - 91 points by Tim Atkin MW in his SA Wine Report
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Alcohol:	14 %
Residual sugar:	2.1 g/L
VA:	0.5 g/L
pH:	3.59
Total Acid:	5.3 g/L

BEAU CONSTANTIA, CONSTANTIA MAIN RD, CONSTANTIA, 7806.
WINE OF ORIGIN CONSTANTIA
WINE OF SOUTH AFRICA
750 ml ALC. 14% VOL CONTAINS SULPHITES 6 009803 036012



The 2015 vintage of the Cecily Viognier charmingly displays an exotic perfume of orange blossoms, white peaches and apricots, flavours true to this wine's varietal origin and cool climate site. The creamy texture coats the palate in implausible richness, which is beautifully balanced by a well-integrated minerality and refined acidity, parting the palate with a long, clear finish. This wine can be enjoyed now, or placed aside to rest and further develop in the bottle for another four to five years.
