

<http://www.beuconstantia.com/wines/aidan/>



Aidan

R 285-00

At first impression of the AIDAN 2015, a dark, almost opaque wine which meets the senses with a rich bouquet of ripe, dark fruit – true to its modern approach. With another swirl, beyond the plush aromas of black cherries you will find yourself truly intrigued by what seems to be a soft lace of violet and lavender, fittingly rounded by the Syrah-derived white pepper and plum. From this intriguing nose this complex wine follows through with huge flavour concentration onto the palate. This full-bodied wine presents bold, yet polished, palate-gripping tannins that unwind into a long, persistent and well defined peppery finish. The balance of rich texture and the integrated minerality gives this bold wine vibrancy, making it the perfect fit for Aidan.

DESCRIPTION

This blend of 49% Shiraz, 20% Petit Verdot, 18% Malbec and 13% Cabernet Sauvignon was carefully crafted from vineyards that produced perfectly ripe grapes on the sunny north-facing slopes of Beau Constantia. The grapes were hand harvested, gently destemmed and berry-sorted before being batch vinified in small fermentation vessels, where extraction during alcoholic fermentation was facilitated by means of temperate punch downs. A relatively short maceration of the grape skins (15 days) has led to a new-world style, ripe and fruit-forward red blend whilst retaining great complexity. The wine was matured in 225 litre French oak barrels (35% new, 35% second fill and 30% third fill) for 18 months before bottling.

Alcohol: 14.5%

Residual sugar: 3.0g/l

VA: 0.67

pH: 3.70

Total Acid: 5.0g/l

Safra 2016. Vinícola Beau Constantia em 03/10/2019. Constantia/ZA.