

Beaumont Mourvedre

Colour: Lighter than usual with violet color.

Nose: Spice and meaty aromas with a hint of sweet red berry fruit.

Palate: Lighter entry with fresh fruit and wood flavours. Licorice, leather spice and meaty with the characteristic tannin core.

Description:

The first winery in South Africa to bottle a Mourvedre. This unique wine comes from nine year old vines, very low crop load (3tons/ha). Harvested full ripe. Three days cold soak before being inoculated with Syrah enoferm yeast. Warm ferment 28° - 30°C with 2 hourly punch downs in an open vat. Six days of fermentation with three weeks post maceration. Pressed directly into barrel 100% 400liter French Allier Oak for 18 months. No fining, just a clarifying filtration. The good acid and pH should will allow this wine to age well.

variety : Mourvedre | 100%

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot Rivier

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.45 ta : 5.8 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork
