

Beaumont Hope Marguerite 2008

Colour: Fresh green glint.

Nose: Dried apricot, green melon and a delicate cinnamon spice.

Palate: Hints of ripe green apple, dried apricot and almond on mid palate. Well integrated oak with limey freshness and a lingering rich finish.

Description: Only fruit selected from our oldest chenin vineyards is used for this wine. 100% barrel fermented in 400L French oak using only natural yeasts. No malo lactic fermentation keeps the freshness. This wine remained on its gross lees for 10 months with regular batonage. It is unfinned and only given a light filtration prior to bottling. A good food wine that promises ageing ability.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot River

analysis : alc : 14 % vol rs : 4.6 g/l pH : 3.27 ta : 6.1 g/l va : 0.50 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork
