

Beaumont Mourvèdre 2006

Colour: Lighter than usual with violet tones.

Nose: Spicy, meaty aromas with a hint of sweet red berry fruit.

Palate: Lighter entry with fresh fruit and wood flavours. Liquorice, leather and spicy meat 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 with six days of fermentation. Pressed directly into 100% 400liter French Allier Oak barrels and left for 18 months. No fining, just a clarifying filtration. The good acid and pH will allow this wine to age well.

variety : Mourvedre | 100% Mourvèdre

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot River

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

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

pack : Bottle **closure** : Cork
