

## Beaumont Hope Marguerite 2011

Light straw colour kept fresh by lees contact. The nose has white peach and floral aromas with a hint of savoury wood. While the palate is focused by pure ripe apple flavours and a lovely fresh acid that cuts through the hint of sweetness. These combine to give the wine great length and texture. This will mature beautifully with time.

Best match ever was fresh scallops fried in a middle eastern spice – pure perfection! Asian dishes are also a good match or you can simply enjoy it on its own.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Beaumont Wines

**winemaker :** Sebastian Beaumont

**wine of origin :** Bot River

**analysis :** alc : 13.00 % vol   rs : 5.6 g/l   pH : 3.39   ta : 6.3 g/l

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

**pack :** Bottle   **closure :** Cork

**ageing :** Fresh, clean and powerful fruit which will develop beautifully over the next 10 (maybe more) years in bottle.

**in the vineyard :** Even and slow ripening allowed good acid-sugar balance.

**about the harvest:** Vineyard age: 32 - 36 years

Yield: 1.5 - 3 tons/ha

Balling at Harvest Grapes were harvested in 2 batches 22° – 24° Balling

