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Beaumont Shiraz / Mourvèdre 2008

A combination of dark berry and spice aromas. Deep rich colour. The two grapes bring pepper and spice to the palate. Mourvedre adds an extra herbal element and the fine grainy tannins that fill the mouth and give the wine great length and intensity.

Spicy red meat, grilled pork or roasted lamb. Game such as springbok, buffalo, ostrich, rabbit and venison, spices such as cumin and coriander enhanced the natural spice of this Shiraz.



variety : Shiraz | 60% Shiraz, 40% Mourvèdre
winery : Beaumont Wines
winemaker : Sebastian Beaumont
wine of origin : Walker Bay
analysis : **alc :** 14.38 % vol **rs :** 3.1 g/l **pH :** 3.5 **ta :** 6.1 g/l
type : Red **style :** Dry
pack : Bottle **closure :** Cork

ageing : 8 - 10 years

in the vineyard : Vineyard age: 9 - 15 years
Yield: 6 tons/ha
Vintage conditions: Slow ripening period to preserve fruit, spice and acid.
Balling at Harvest: 23.5 - 25° Balling

in the cellar : Picked and vinified separately. Using stalks during the fermentation to add to the complexity of the structure. Partly naturally fermented. Then pressed after a 12- 16 days on the skins and taken to a mixture of tank and barrel for malolactic fermentation.