

## Beaumont Hope Marguerite 2012

This wine has always been made to express the pure character of the grape and the individual philosophy of Beaumont wines. We produced our very first vintage of the Hope Marguerite Chenin Blanc in 1997.

Beautiful delicacy in this vintage is enhanced by the wine being slightly drier than pvs vintage. Fresh fruit, slight spice of cloves and beautiful oak integration lead onto the palate that is crisp and precise in its makeup.

Matches brilliantly with seafood especially scallops. Also try with try grilled fish with olives, lemon and rosemary sauce to enhance the combination of flavours from this barrel matured Chenin Blanc. Fusion-style Japanese dishes, Thai, Asian cuisine, or chicken cordon blue are all great options.

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

**winery :** Beaumont Wines

**winemaker :** Sebastian Beaumont and Marelise van Rensburg

**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 :** A great food wine that promises ageing ability.

**in the vineyard :** Incredibly dry growing season, very healthy fruit.

**about the harvest:** Vineyard age: 34 - 39 years

Yield: 12.5 - 4 tons/ha

Balling at Harvest Grapes were harvested at 21° - 23° Balling

**in the cellar :**

A careful selection of the most characterful fruit from Beaumont, left to ferment naturally with minimum intervention, matured in selected 400L French oak, of which 15% was new wood, and the rest 2nd, 3rd and 4th filled barrels.

Barrel fermentation takes place in 400L French oak using only natural yeasts. Careful selection and use of oak resulted in perfect balance between wood aroma and fruit flavour, not wanting too much wood to overpower the Chenin grape character. No malolactic fermentation takes place in order to keep the freshness of the wine's acidity. The wine is kept on its gross lees for 10 months with regular batonage, giving the wine a richer and fuller palate.

