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Beaumont Shiraz / Mourvèdre 2010

Dense and delicious wine filled with dark fruit and spice flavours. A silky texture to the palate and a long lingering finish.

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

variety : Shiraz | 71% Shiraz, 29% Mourvèdre
winery : Beaumont Wines
winemaker : Sebastian Beaumont and Marelise van Rensburg
wine of origin : Bot River
analysis : **alc :** 14.5 % vol **rs :** 2.2 g/l **pH :** 3.58 **ta :** 5.7 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork



ageing : 8 - 10 years

in the vineyard : The blend consists of the two varietals that have helped build the Beaumont reputation as a serious producer. The ratio is 71% Shiraz and 29% Mourvèdre. We have always maintained that we could produce a serious blend from these two grape varieties.

Vineyard age: 10 - 17 years
Yield: 6 tons/ha

Vintage conditions: 2010 was a warm rich vintage with extremely low yields that produced concentrated fruit!

about the harvest: Balling at Harvest: 23.5 - 24.5° 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.

Maturation: 20 months in barrel. French oak with about 25% being in new barrels and the balance in 225 and 400 litre older wood to preserve the grape character of the wine.

Bottles produced: 9200
Packaging: 6 x 750ml