

Beaumont Vitruvian 2009

A complex blend of flavours gives this wine a rich but well knitted texture and flavour. Still youthfull with red berry fruit, fine grainy tannin and superb length. Keep it and let it evolve. It will be worth it.

Coq au vin, Italian sausage pasta, or a great piece of steak with spices such as cumin, pepper and coriander enhancing the natural spice of the wine. Music: Tom Waits - Early Years

variety : Mourvedre | 32% Mourvèdre, 27% Pinotage, 27% Shiraz, 13% Cabernet Franc, 1% Petit Verdot

winery : Beaumont Wines

winemaker : Sebastian Beaumont & Marelise Jansen van Rensburg

wine of origin : Bot River

analysis : alc : 14.46 % vol rs : 1.8 g/l pH : 3.6 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : 10 - 15 years

in the vineyard : This is our flagship red blend. Since 2004 we have been working on a blend with the sole aim of capturing the best of Beaumont single varietal reds in a red blend. To create a wine that reflects and respects its component parts through the harmony of proportions and balance. The name was inspired by our 200 year old water mill and by Da Vinci's drawing of the Vitruvian man - the ultimate balance of proportions.

Vineyard age: 17 - 39 years

Yield: 4 - 7 tons/ha

Vintage conditions: 2009 vintage was a wonderful vintage with close to perfect growing conditions which has produced elegant wines.

about the harvest: Balling at Harvest: 23 - 25° Balling

in the cellar :

Vinification: Some portions were pressed directly after fermentation while others were post macerated for 2 weeks before pressing into 400 litre barrels for maturation. Maturation: 5 x 400 litre barrels made and matured for 25 months in French oak of which 35% was new.

Packaging: 6 x 750ml

Bottles produced: 2100 and 65 magnums

