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Beaumont Mourvèdre 2012

At the back label says this wine is deep, dark and dangerously delicious. With black pepper and its characteristic core of tannin running through the pallet creating serious length.

Spicy roasted red meat or game, grilled pork or calf's liver, rich hearty dishes such as paella with chorizo and hot spices.



variety : Mourvedre | 100% Mourvèdre
winery : Beaumont Wines
winemaker : Sebastian Beaumont and Marelise van Rensburg
wine of origin : Walker Bay
analysis : **alc :** 15.3 % vol **rs :** 2.3 g/l **pH :** 3.52 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : 8 - 10 years

in the vineyard :
Beaumont wines was the first winery in South Africa to bottle a single varietal Mourvèdre. Originally it comes from Spain and France where it is mostly used to enhance blends. Mourvédre's dark, thick-skinned berries result in powerful spicy and sometimes gamey aromas in their youth. This unique wine was made from a small parcel of Mourvèdre with a low crop yield of 4 tons/ha. Grapes were harvested at full ripeness, cold soaked, fermented in concrete tanks and allowed a post maceration of 3 weeks, where after it was pressed directly into 100% French oak barrels.

Vineyard age: 16 years Yield: 4 tons/ha
Vintage conditions: The 2012 vintage had very low yields but cool growing conditions to produce ripe but elegant wines

about the harvest: Balling at Harvest 22.5 - 24° Balling Vinification: After the grapes were cold soaked for 2 days till natural fermentation started. A warm ferment of 28-30°C was allowed with 2 hourly punch downs in an open vat. Six days of fermentation with three weeks post maceration then pressed directly into barrel.

in the cellar : After the grapes were cold soaked for 2 days and till natural fermentation started. A warm ferment of 28 - 30°C was allowed with 2 hourly punch downs in an open vat. Six days of fermentation with three weeks post maceration. Pressed directly into barrel.

Maturation: Maturation in French oak for 18 months
Bottles produced: 4570