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Beaumont Shiraz / Mourvèdre 2012

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 the Shiraz.

variety : Shiraz | 78% Shiraz, 22% Mourvèdre
winery : Beaumont Wines
winemaker : Sebastian Beaumont and Marelise van Rensburg
wine of origin : Bot River
analysis : **alc :** 13.86 % vol **rs :** 2.7 g/l **pH :** 3.42 **ta :** 5.7 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork



ageing : 8 - 10 years

in the vineyard :
For many years we have produced both Shiraz and Mourvedre as single varietal wines. In 2008 we decided to make a serious blend of the two where the Mourvedre portion would significantly add to the Shiraz. The delicious black berry fruit and spice of the Shiraz is tightened up with some herbal and meaty elements of the Mourvedre bringing more length and complexity to the palate. The ratio of the 2012 is 78% Shiraz and 22% Mourvèdre.
Vineyard age: 10 - 17 years
Yield: 4.5 tons/ha

Vintage conditions: : 2012 this was a cooler vintage with small yields that has produced a more elegant and complex wine than the 2011 vintage!

about the harvest: Balling at Harvest: 23.5 - 24.5° Balling. Picked and vinified separately

in the cellar :
Using 30% stalks during the fermentation to add to the complexity of the structure. Completely naturally fermented. Then pressed after a 12- 16 days on the skins and taken to a mixture of tank and barrel for malo lactic 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.

Botles produced: 8800