

Beaumont Chenin Blanc 2014

Lovely fresh tropical fruit aromas flow onto a crisp fresh palate with a perfect balance between the acidity and sweetness, giving this wine great length and intensity.

Great with seafood, especially shellfish, chicken dishes and spicy Thai style food.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Beaumont Wines

winemaker : Sebastian Beaumont and Marelise van Rensburg

wine of origin : Bot River

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.36 ta : 6.1 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : This wine can be aged for 3 - 5 years

in the vineyard : Ranging between 8 & 40 years for the 3 different sites. Great season with plenty of challenges that has produced a lovely wine. Very expressive!

about the harvest: Early picking to preserve freshness, and balance in the wine. Baling at Harvest: 21° - 23.5°.

in the cellar : A very slow and cool fermentation separately with different yeast strains for more complexity and then blended after fermentation.

Maturation: Average of 6 months on gross lees in tank

