

## Beaumont Hope Marguerite 2013

Every now and then we have an unusual vintage that just expresses itself in its full intensity. 2013 is one of these with lovely fruit flavours that mask the oak to the point where you hardly notice it. A little higher residual sugar coats that palate and give the wine lots of length and depth.

Matches brilliantly with seafood especially scallops. Also try with try grilled fish with olives, lemon and rosemary sauce to enhance the combination of flavours from this barrel matured Chenin Blanc. Fusion-style Japanese dishes, Thai, Asian cuisine, or chicken cordon blue are all great options.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Beaumont Wines

**winemaker :** Sebastian Beaumont and Marelise van Rensburg

**wine of origin :** Bot River

**analysis :** alc : 13.69 % vol   rs : 7.3 g/l   pH : 3.20   ta : 6.4 g/l

**type :** White   **style :** Dry   **body :** Medium   **taste :** Fragrant   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Cork

**ageing :** Fresh, clean and powerful fruit which will develop beautifully over the next 5 – 8 years in bottle.

### in the vineyard :

This wine has always been made to express the pure character of the grape and the individual philosophy of Beaumont wines. We produced our very first vintage of the Hope Marguerite Chenin Blanc in 1997. Only fruit selected from our oldest Chenin Blanc vineyard, planted in 1978, is used for this wine. Barrel fermentation takes place in 400L French oak using only natural yeasts. Careful selection and use of oak resulted in perfect balance between wood aroma and fruit flavour, not wanting too much wood to overpower the Chenin grape character. No malo lactic fermentation takes place in order to keep the freshness of the wine's acidity. The wine is kept on its gross lees for 10 months with regular batonage, giving it a richer and fuller palate. A great food wine that promises ageing ability.

**about the harvest:** Vineyard age: 36-40 years

Yield: 2.5- 4 tons/ha

Balling at Harvest Grapes were harvested at 21° – 24° Balling

**in the cellar :** A careful selection of the most characterful fruit from Beaumont, left to ferment naturally with minimum intervention, matured in selected 400L French oak, of which 15% was new wood, and the rest older oak.

Maturation: This wine remained on its gross lees for 10 months in 400L barrels with regular batonage. Final blending in early 2014.

