

Beaumont Syrah 2013

Good colour, spicy fruit and pepper on the nose and flavours of berry fruit with fine ripe tannins on the finish make this a full but elegant wine.

Spicy red meat – pulled pork or roasted lamb go very well with this wine.

variety : Shiraz | 86% Shiraz, 14% Mourvèdre

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot River

analysis : alc : 14.5 % vol rs : 1.6 g/l pH : 3.52 ta : 5.7 g/l

type : Red **style :** Very Dry

pack : Bottle **size :** 750ml **closure :** Cork

This vintage has not been rated or reviewed. We used to get great ratings for our single varietal Syrah. Let's see what a 10 year gap can bring for this wine.

ageing : 8 – 10 years

in the vineyard : A complex wine from 3 different vineyard sites. As our vines mature we achieve greater complexity in fruit and structure. 14% Mourvèdre was blended in for added tannin weight and mouth feel.

Slow ripening period preserved fruit, spice and acid. Picked at 23° - 25° balling, crushed and cold soaked for 3 days extract optimum colour and flavour. The different vineyards were fermented separately, with some portions undergoing a natural fermentation to add complexity to the final blend.

Yield: 4-6 tons/ha

Balling: 23° - 25°

about the harvest: 14 months in barrel. 100% French oak and 25% of total new barrels.

