

Beaumont Hope Marguerite 2015

Named after our grandmother, Hope Marguerite Beaumont, this barrel fermented and matured Chenin Blanc is always elegant and complex.

pMatches brilliantly with seafood especially scallops and then any beautifully spicy Asian dish./p

variety : Chenin Blanc | 100% Chenin Blanc

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot River

analysis : alc : 13.33 % vol rs : 4.03 g/l pH : 3.26 ta : 6.13 g/l

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

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

2016 Platter Awards - Five Star

ageing : pFresh, clean and powerful fruit which will develop beautifully over the next 5 – 10 years in bottle./p

Our Flagship white wine has received 4 Platter 5 star ratings in the past. This specific vintage has been given 94 points in Tim Atkins review saying "Creamy yet focused, leesy and sensitively oaked, it has complex tangerine and tarte tatin flavours and a long, satisfying finish. A great site and a great Chenin.

in the vineyard :

Named after Hope Marguerite Beaumont, a woman with character, elegance and a love for wine. We have produced this Chenin to reflect the pure character of the grape and the individual philosophy of Beaumont wines. Our very first vintage of the Hope Marguerite was produced in 1997. Only fruit selected from our oldest Chenin Blanc vineyards, planted in 1974 and '78, are used for this wine. Barrel fermentation takes place in 400L French oak using only natural yeasts. No malo lactic fermentation takes place in order to retain as much natural freshness.. The wine is kept on its gross lees for 10 months with regular batonage, giving it a richer and fuller palate.

Very challenging conditions that resulted in a very expressive wine with great purity and depth.

about the harvest:

Vineyard age: 36-41 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 our oldest vineyard at Beaumont, left to ferment naturally with minimum intervention, matured in mostly old 400L French oak, of which 15% was new wood.

