

Beaumont Chenin Blanc 2016

Our Chenin Blanc was made from 100% Bot River fruit, capturing the full flavour and potential that our terroir has to offer. It is a delicious example of cooler climate Chenin Blanc fermented in concrete and stainless steel tanks. Dry, fresh and delicious!

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot River

analysis : alc : 13.5 % vol rs : 2 g/l pH : 3.4 ta : 6.0 g/l

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

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

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

in the vineyard :

Great season – fast and to the point that produced very expressive wines with great purity and power. Wines that show what they are early on!

Vineyard Age: Ranging between 9-41 Years

Yield: 6-8 tons/ha

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.

