

## Beaumont Vitruvian 2012

Slowly we are fine tuning this complex blend to produce a rich taste experience that still leaves you refreshed and wanting more.

Coq au vin, Italian sausage pasta, or a great piece of steak with spices such as cumin, pepper and coriander enhancing the natural spice of the wine.

**variety :** Mourvedre | Mourvèdre 38%, Syrah 25%, Pinotage 19% & Cab. Franc 8%, Petit Verdot 8%, Malbec 2%

**winery :** Beaumont Wines

**winemaker :** Sebastian Beaumont

**wine of origin :** Bot River

**analysis :** alc : 13.74 % vol    rs : 2.2 g/l    pH : 3.44    ta : 6.0 g/l    va : 17 - 42 g/l

**type :** Red    **style :** Dry    **wooded**

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

**ageing :** 10 - 15 years

### in the vineyard :

Why Vitruvian? The key component of our 200 yr old water mill is known as a Vitruvian Mill. We wanted to connect this unique wine to the history of the farm. We have been farming the vineyards on the farm since 1974 and it is with this experience and understanding of our unique terroir that we decided to produce this special blend. Our philosophy with all our wines is to produce a pure expression of place. We prefer elegance over power and want this blend to be the sum of its component parts. 50% of the 2011 blend was co fermented to allow the varietals to integrate from a very early stage.

Appellation: Bot River

Vineyard Age: 17-39 years

Yield: 3-5 tons/ha

**about the harvest:** Baling at Harvest: 23 - 25° Baling

### in the cellar :

This is the first vintage where we co fermented the key components of this blend. The aim was to get very early integration of the varietals. The other 50% of the blend was kept as separate portions and blended in over time.

Maturation: 5 x 400L barrels made & matured for 25 months in French oak of which 35% was new.

