

Beaumont Hope Marguerite 2016

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 '74 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.

Matches 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 : 13.5 % vol rs : 2.9 g/l pH : 3.24 ta : 6.5 g/l

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

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

2017 SAWI Awards - Platinum

2016 Platter Awards - Five Star

ageing : Fresh, clean and powerful fruit which will develop beautifully over the next 5-10 years in bottle.

Our Flagship white wine has received five Platter 5 star ratings in the past. All other vintages since 2005 have received four and a half stars. The 2014 vintage was given an "Award of Excellence" at the TEXSOM wine awards as the best wine from South Africa. The 2016 must still be rated. We received 92points in the Wine Enthusiast for the 2015.

in the vineyard : Dry and relatively hot conditions produced small berries, high in acid, savoury flavours

about the harvest:

Vineyard age: 37-42 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 22% was new wood.

