

Beaumont Chenin Blanc 2017

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 and spicy Thai and Indian curries.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot River

analysis : alc : 12.88 % vol rs : 4.9 g/l pH : 3.34 ta : 7.0 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

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

Since our first vintage in 1996 we have committed to making a style of Chenin that captures the purity of the grape. Previous vintages have been regular 4 star wines in Platter and the 2015 won a gold medal in the Gold Awards.

in the vineyard :

The 2017 vintage has been one of the driest years in our history. Despite this the quality of the fruit was amazing. Tiny berries, high natural acid levels and great fruit purity. No rot!

Vineyards Aged between 3 and 43 years

Yield: 6-8 tons/ha

Balling at harvest: 20° - 23.5°

about the harvest: Early picking to preserve freshness, and balance in the wine.

in the cellar : A very slow and cool fermentation separately with different yeast strains for more complexity and then blended after fermentation.

