

Beaumont Vitruvian 2014

The first vintage produced from the 2006 crop and this wine received fantastic reviews. Elegance was one of the main factors behind this blend. Four and a half stars for the 2012 vintage. Vitruvian is only produced in the best years.

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 | 44% Mourvèdre, 18% Syrah, 18% Pinotage, 13% Petit Verdot, 7% Cab Franc

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot River

analysis : alc : 13.51 % vol rs : 2.0 g/l pH : 3.53 ta : 5.8 g/l

type : Red **style :** Dry **body :** Medium **wooded**

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

ageing : 10 - 15 years

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. The Beaumont family 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 2014 blend was co fermented to allow the varietals to integrate from a very early stage.

in the vineyard :

2014 vintage was a very challenging vintage for the reds. But despite this the Vitruvian blend came together beautifully. 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.

Appellation: Bot River

Vineyard Age: 17- 43 years

Yield: 3-5 tons/ha

about the harvest: Baling at Harvest: 23 - 24.5° Baling

in the cellar :

8 x 400L barrels made & matured for 36 months in French oak of which 35% was new.

