

Beaumont Goutte d'Or 2016

The Goutte D'Or has gone back to being 100% Chenin Blanc Noble Late Harvest. But still in the traditionally elegant, fresh and balanced style that has become a signature of our sweet wine. Fermented and matured in barrel for 12 months to add to the complexity of the concentrated grape flavours.

Fresh zesty lemon and lime combined with orange blossom, hints of spice and honey aromas on the nose. Vibrant and crisp with a refreshing acidity that cuts through on the palate.

Enjoy ice cold as an aperitif on a warm summer evening or a great match with foie gras, cheese and desserts.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Bot River

analysis : alc : 12.97 % vol rs : 73.4 g/l pH : 3.23 ta : 6.9 g/l va : 0.80 g/l

type : Dessert **style :** Sticky **body :** Medium **taste :** Fruity **wooded**

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

ageing : This wine can be aged for 10 - 15 years

in the vineyard :

Cultivar: 100% Chenin Blanc

Vineyard age: 6-38yrs

Yield: 15 hl per hectare

about the harvest: Baling at Harvest 37°

Balling Vinification: A slow and hard press of whole bunches, settled at a cold temperature and inoculated with specialized yeast. Fermentation and maturation took place in stainless steel tank.

in the cellar : Fermented and matured in stainless a stainless steel tank for 5 months

