

Beaumont Goutte d Or 1999

Rich Golden with glints of green. Has a intense nose of concentrated dried fruits, raisins, honey and toasted tones.

Voluptuous viscous feel of honey, apricots and spice finishing clean and citrusy. Rich mouth-filling flavours with a finish that doesn't "finish".

variety : Semillon | 50% Semillon, 50% Chenin Blanc

winery : Beaumont Wines

winemaker : Niels Verburg

wine of origin : Walker Bay

analysis : alc : 13.49 % vol rs : 80.7 g/l pH : 3.36 ta : 8 g/l

type : Dessert

pack : Bottle

in the cellar : First vintage containing 50% Semillon grapes which add more structure to the wine and the balance being Chenin Blanc. An average of 15% botrytis infected grapes. Long fermentation with Vin 7 yeast after which the wine was transferred to second and third fill French oak. It remained in barrel for 15 months to add further complexity. Prior to bottling, 10% 2000 vintage Noble late harvest was blended in.

