

## Beaumont Goutte d Or 2001

Rich Golden with glints of green. Concentrated dried fruits, floral, orange peel, raisins, honey and toasted tones on the nose. Voluptuous viscous feel of honey, apricots and spice finishing clean and citrusy on the palate.

**variety** : Semillon | 80% Semillon, 20% Sauvignon Blanc

**winery** : Beaumont Wines

**winemaker** : Niels Verburg

**wine of origin** : Walker Bay

**analysis** : alc : 13.49 % vol    rs : 120 g/l    pH : 3.36    ta : 8.2 g/l

**type** : Dessert

**pack** : Bottle

Veritas 2002 - Bronze

Wine Magazine 2003 - Three stars

**in the vineyard** : First vintage containing 80% Semillon grapes which add more structure to the wine and the balance being Sauvignon Blanc which gives freshness. Berry selected in the vineyard of which 98% being botrytis infected grapes.

**in the cellar** : Long fermentation with Vin 7 yeast after which the wine was transferred to 100% French Oak. It remained in barrel for 15 months to add further complexity.

