

Beaumont Chardonnay 2002

Attractive straw colour. Tropical, peachy fruit, coconut and light toastiness on the nose. Big broad flavours of peaches, apricots and citrus fruit and well balanced oaky tones on the palate with a clean citrusy finish.

variety : Chardonnay | 100% Chardonnay

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Walker Bay

analysis : alc : 14.33 % vol rs : 3.6 g/l pH : 3.44 ta : 6.0 g/l so2 : 82 mg/l fso2 : 30 mg/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle

International Wine Challenge 2004 - Bronze

Fairbairn Capital Trophy Wine Show 2003 - Bronze

in the cellar : Barrel fermented with regular batonage and 12 months maturation produces a rich and well structured Chardonnay. Caramel and freshly buttered toast with tropical fruit on the nose leads to a full palate rich in fruit. The citrus finish balances the big flavours making an excellent food wine with good maturation potential.

100% French oak of which 30% is new.

