



BEAUMONT

Family Wines

BEAUMONT PINOTAGE | 2013

Pinotage was the very first wine made at Beaumont wines and 20 years later we are still passionate Pinotage producers! 80% of the fruit comes from our 40 year old vines providing dryness and structure while the younger portion provides lovely vibrant fruit.

Our style reflects the cooler climate of the Bot River region. Harvested between early February and late March the grapes are then crushed into open concrete fermenters. Punched down 3-4 times per day until end of ferment, then pressed and taken to barrels for 14 months. Fresh red berry fruit with a deliciously drinkable medium body and well integrated tannins.

RATINGS & REVIEWS | A consistent 4 star winner in Platter. Its elegance doesn't make it a great show wine but one needs to drink wine and this Pinotage you can drink. Jancis Robinson wrote that the 2011 vintage was one of the best Pinotages she had ever tasted.

FOOD PAIRING | Matches very well with bobotie, game and curries, spare ribs and pepper steak, or try snoek and grape jam.

PACKAGING | 6 x 750 ml

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River Walker Bay	18 000 bottles	Pinotage	Old Vines: 40 yrs; Younger vines: 19 yrs	Old vines: 4 – 5 tons/ha; Younger vines: 6 tons/ha	23.5° - 25.5° Balling	13.34%	5.8g/L	1.5g/L	3.55



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | Slow ripening, allowing natural acid to remain balanced and vibrant.

VINIFICATION | Grapes were harvested and crushed directly into concrete tanks, followed by an immediate inoculation for a clean fermentation. Controlled temperatures allow for an optimum extraction period. Regular punch downs were done to assure good colour and tannin structure

MATURATION | 18 months in 100% French oak. 35% new oak.

AGEING POTENTIAL | 8 – 15 years