



# BEAUMONT

*Family Wines*

## CHENIN BLANC | 2015

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Our Chenin Blanc was made from 100% Bot River fruit, capturing the full flavour and potential that our terroir has to offer. It is a delicious example of cooler climate Chenin Blanc fermented in concrete and stainless steel tanks. Dry, fresh and delicious!

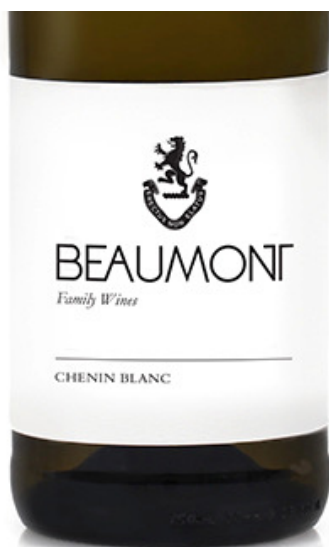
**RATINGS & REVIEWS** | Since our first vintage in 1996 we have committed to making a style of Chenin that captures the purity of the grape. This wine is a regular 4 star wine in Platter and the 2015 won a gold medal in the Gold Awards.

**FOOD PAIRING** | Great with seafood, especially shellfish and spicy Thai and Indian curries.

**PACKAGING** | 6 x 750 ml in screw cap

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River Walker Bay	34 000 bottles	Chenin Blanc	Ranging between 9 and 41 yrs	6 – 8 tons / ha	21° - 23.5° Balling	13.5%	6.4g/L	3.1g/L	3.32

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**WINE MAKER** | Sebastian Beaumont.

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**VINTAGE CONDITIONS** | Great season – fast and to the point that produced very expressive wines with great purity and power. Wines that show what they are early on!

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**VINIFICATION** | Early picking to preserve freshness, and balance in the wine. A very slow and cool fermentation separately with different yeast strains for more complexity and then blended after fermentation.

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**MATURATION** | Average of 6 months on gross lees in tank.

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**AGEING POTENTIAL** | 3 - 5 years.