



BEAUMONT

Family Wines

CHENIN BLANC | 2016

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. Previous vintages have been regular 4 star wine in Platter and the 2015 won a gold medal in the Gold Awards. 2016 is still to be rated

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

PACKAGING | 6 x 750 ml in screw cap

BARCODE | bottle 6009077000139 box 16009077000136

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River Walker Bay	50 000 bottles	Chenin Blanc	Ranging between 9 and 42 yrs	6 – 8 tons/ ha	21° - 23.5° Baling	13.5%	6.0g/ L	2g/ L	3.4



WINEMAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | The 2016 vintage has been one of the most challenging in years. The grapes ripened 3 weeks earlier than normal. Fortunately the grapes were in perfect condition. A small crop has produced very concentrated wines.

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.

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

AGEING POTENTIAL | 3 - 5 years.