



BEAUMONT PINOTAGE | 2016

Pinotage was the very first wine made at Beaumont wines and 24 years later we are still passionate Pinotage producers! 80% of the fruit comes from our 45 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 barrel for 18 months and then taken to tank for another 8 months. Fresh red berry fruit with a deliciously drinkable medium body and well integrated tannins.

RATINGS & REVIEWS | A consistent 4 star winner in Platter. This is still an elegant style of Pinotage with red berry and ripe fruit flavours with fine tannins and lovely fruit on the palate. 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

BARCODE bottle 6009077000160 box 16009077000167

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River Walker Bay	16500 bottles	Pinotage	Old Vines: 45 yrs; Younger vines: 22 yrs	Old vines: 4 – 5 tons/ha; Younger vines: 6 tons/ha	23.5° - 25.5° Balling	14.00%	5.5g/L	1.9g/L	3.67



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | Good healthy and dry conditions in the 2016 vintage allowed us to ripen the fruit fully while still retaining freshness.

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. 25% new oak.

AGEING POTENTIAL | 8 – 15 years