

HOPE MARGUERITE | 2014

Named after Hope Marguerite Beaumont, a woman with character, elegance and a love for wine. We have produced this Chenin to reflect the pure character of the grape and the individual philosophy of Beaumont wines. Our very first vintage of the Hope Marguerite was produced in 1997. Only fruit selected from our oldest Chenin Blanc vineyards, planted in 1974 and '78, are used for this wine. Barrel fermentation takes place in 400L French oak using only natural yeasts. No malo lactic fermentation takes place in order to retain as much natural freshness.. The wine is kept on its gross lees for 10 months with regular batonage, giving it a richer and fuller palate.

RATINGS & REVIEWS | Our Flagship white wine has received 4 Platter 5 star ratings in the past. This specific vintage has been given 94 points in Tim Atkins review saying "Creamy yet focused, leesy and sensitively oaked, it has complex tangerine and tarte tatin flavours and a long, satisfying finish. A great site and a great Chenin."

FOOD PAIRING | Matches brilliantly with seafood especially scallops and then any beautifully spicy Asian dish.

PACKAGING | $6 \times 750 \text{ ml}$ and 1.5 L

APPELATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	рΗ
Bot River Walker Bay	17994 & 200 Magnums	Chenin Blanc	36 – 41 yrs	2.5 - 4 tons / ha	21° - 24° Balling	13.33%	6.13g/L	4.03g/L	3.26



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | Very challenging conditions that resulted in a very expressive wine with great purity and depth.

VINIFICATION | A careful selection of the most characterful fruit our oldest vineyard at Beaumont, left to ferment naturally with minimum intervention, matured in mostly old 400L French oak, of which15% was new wood.

MATURATION | This wine remained on its gross lees for 10 months in 400L barrels with regular batonage. Final blending in early 2015.

AGEING POTENTIAL | Fresh, clean and powerful fruit which will develop beautifully over the next 5 - 10 years in bottle.