



# BEAUMONT

Family Wines

## HOPE MARGUERITE | 2017

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 '74 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 five Platter 6 star ratings in the past. The 2016 was the most recent vintage and it also received 97 points in Wine Magazine review. The 2017 is still to be rated.

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

**PACKAGING** | 6 x 750 ml and 1.5 L

**BARCODE** bottle 6009077000191 box 16009077000198

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River Walker Bay	18252 & 255 Magnums	Chenin Blanc	37 – 42 yrs	2.5 – 4 tons / ha	21° - 24° Balling	12.5%	6.9g/L	4.5g/L	3.35



**WINE MAKER** | Sebastian Beaumont.

**VINTAGE CONDITIONS** | Extremely dry conditions through the season. Healthy grapes with very small berries. The two oldest vineyards handling the tough conditions beautifully.

**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 which 22% was new wood.

**MATURATION** | This wine remained on its gross lees for 10 months in 400L barrels with regular batonage. Final blending and bottling in early 2016.

**AGEING POTENTIAL** | Fresh, clean and powerful fruit which will develop beautifully over the next 5 – 15 years in bottle.