



BEAUMONT

Family Wines

HOPE MARGUERITE | 2021

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 Family wines. Our first vintage of the Hope Marguerite was produced in 1997 and at that time there were only two other Chenin Blancs in South Africa produced in this style. Only fruit selected from our two oldest Chenin Blanc vineyards, planted in '74 and '78, are used for this wine. Both these vineyards are registered as single vineyards and the wine is certified as a Heritage Vineyard wine. This is part of the Old Vine Project that aims to preserve heritage vineyards on the farm.

RATINGS & REVIEWS | Our Flagship white wine has received nine Platter 5 star ratings in the past. Hope is seen as one of the benchmark barrel matured styles of Chenin in the country. It also received 95 points in Tim Atkin reviews and in the Wine Enthusiast.

The 2021 vintage is still to be reviewed.

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	19356 x 750ml & 200 Magnums	Chenin Blanc	43 – 47 yrs	2.5 – 4 tons / ha	21° - 22.5° Balling	12.86%	5.5 g/L	3.5g/L	3.27



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | A normal wet cold winter allowed for good rest of the vines. Healthy ripening season produced perfect grapes resulting in fantastic juice.

VINIFICATION | Completely naturally fermented with minimum intervention in 400L French oak. No new oak in this vintage. Partial Malo lactic took place.

MATURATION | This wine remained on its gross lees for 10 months in 400L barrels with regular batonage. Final blending and bottling in early 2021.

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