



BEAUMONT

Family Wines

New Baby | 2022

My dream was to create a white blend to partner the Vitruvian. The first name that came to mind was “New Baby”. I wrote this on the barrels and so the first vintage was born. I have kept the blend ratio similar through the different vintages to allow the vintage to show its identity in the wine. This vintage is without Chardonnay and Semillon in the blend

All our best old vine white cultivars are used in the blend. The Chenin was planted in 1974 & 1978, Sauvignon Blanc 1983 and Colombar 1988. Each cultivar brings its own unique personality to the blend that ultimately makes this wine incredibly complex and fascinating.

RATINGS & REVIEWS | First vintage has been given 5 stars in the Platter Wine guide. Tim Atkin Review gave it 95 points and selected it as one of the top white wines.

The 2022 vintage also received a Platter 5 star rating.

FOOD PAIRING | Delicate and rich at the same time this is a wine that can be enjoyed on its own and with something delicious from the ocean. Scallops for sure!

PACKAGING | 6 x 750 ml

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River	3332 bottles	60% Chenin Blanc 25% Sauv Blanc 15% Colombar	20-48 yrs	3 - 5 tons / ha	21° - 22.5° Balling	12.8%	6.0 g/L	2.6 g/L	3.34



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | Healthy conditions produced perfect fruit. Harvesting took place pretty much at our normal time at the beginning of Feb.

VINIFICATION | All cultivars were treated independently and then blended very soon after harvest to get integration as early as possible. All naturally fermented in barrel with no new oak in this vintage.

MATURATION | 6 x 400L barrels made & matured for 12months in French oak of which 30% was new.

AGEING POTENTIAL | 10 - 15 years.