



BEAUMONT
WINES

Compagnes Drift Bot River, Walker Bay

A Unique destination

Art, serenity, beauty, passion, & great wines

With the passion of the artist she is, Jayne Beaumont committed her family to explore the treasures in their vineyards. In the early 1990's, Jayne made wine from their very old vines - some more than 40 years old. Using the original cellar facilities that were over 200 years old, Jayne surprised even herself with the quality of the wine. The critical acclaim was unanimous. Since these heady days, the whole Beaumont family has become involved - husband, Raoul; daughter, Ariane; and son, Sebastian.

Never one to settle for just making wine, the Beaumont's continually challenge themselves, and every year experiment with portions of their wine. The result of such drive is the addition of Mourvedre in the 2002 shiraz and the use of two different wild yeasts in their Chenin Blancs - a few of the many examples. The effect is immediately noticeable with the wonderful berry aromas and, in the case of the Shiraz, the weight of the mid-palate. The Beaumont's relentlessly pursue their goal to make complex and interesting wines that must also conjure elegance and, of course, taste good - we do after all drink these with a meal!

Beaumont is located in the area of Bot River, about 5 miles from the South Atlantic Ocean near the holiday resort of Hermanus. On the southerly slopes of the mountain range, the Beaumont estate faces south and west, open to the cold Antarctic winds that blow onto the Cape. Beaumont's location is considered a cool-climate area. This is noticeable in their wines by the lush fruit and although some of the alcohol levels are high, the wines are never "hot".

The Beaumont's are RENOWNED for their Chenin Blancs and Pinotage. Following closely are critically acclaimed Shiraz and Bordeaux blend, Ariane - both relative newcomers to this all-star lineup. All of these wines are HIGHLY allocated.



Jayne & Raoul Beaumont



Compagnes Drift



Sebastian Beaumont

BEAUMONT

CHENIN BLANC 2003



Color: Pale and attractive with green glints

Nose: Rich apricot and peach aromas with a rich honey that develops in the glass.

Palate: Broad fruit, excellent balance, fresh acidity and rich long citrus finish.

Reviews:

Wine & Spirit International, 9/04 : "...the enviable reputation of Hamilton Russell Vineyards and Bouchard Finlayson for chardonnay and pinot noir extends to the Beaumont Chenin Blancs...."

4 star, John Platter 2004 : "Always a benchmark (& serious) example, from old vines. '03 fermentation cooler than previous vintages to retain more fruit; 6% barrel fermented 'for extra structure' says Sebastian Beaumont. Restrained melon & cream flavours, herbal notes, finely-drawn limey finish."

Winemaking: Excellent fruit quality from selected vineyard sites. Combination of two yeasts, Vin 13 and Vin 7 to add complexity and more fruit flavors. cold slow fermentation has preserved abundant flavors. After fermentation, a 6% portion was matured in French barrels for two months and then blended in for added structure. Fined, filtered and bottled.

Total production: 2 300 cases

Alc 13.8% RS 1.8 g/L TA 6.8 g/L pH 3.29

HOPE MARGUERITE Barrel Matured Chenin Blanc 2003

"My mother, en route from Canada, reached Cape Town just in time for me to be born," tells Hope Marguerite Beaumont. She believes her mother named her Hope after the Cape of Good Hope, with Marguerite as a second name - a popular Victorian choice.

In honor of Raoul's mother, this intriguing wine is made from a specific block of their oldest vineyard site.

Color: Pale straw

Nose: Melons with marzipan and hints of spice and well integrated oaking

Palate: Great balance of spice and tropical fruit with a fresh grapefruit finish.

Reviews:

South Africa Top 5, Chenin Blanc Challenge : "Pale yellow gold. Lovely lichens and ripe tropical pineapple on nose. Spicy with a touch of grapefruit, marmalade and coconut. Good balance of fruit acidity and oak. Mouth filling, polished, well defined and concentrated. Persistent finish."

4 star, John Platter 2004 : "Serious wine for 'serious chenin fans'. Single vineyard selection from old (some 40 years) vines. Given full-bore treatment."

Winemaking: Only fruit selected from their oldest chenin vineyard is used. 100% barrel fermented in 400L French oak. Remaining on its gross lees for 14 months with regular batonage, this wine was unfined and only given a light filtration prior to bottling. A good food wine that promises ageing ability.

Total production: 96 cases

Alc 14.3% RS 1.8 g/L TA 6 g/L pH 3.4

GOUTTE d'OR 2003

Color: Name translates as "a drop of gold" and its color is indeed a rich golden

Nose: Concentrated dried fruits, floral, orange peel and honey aromas

Palate: Elegant viscous feel of honey, apricots and spices, finishing clean and citrusy.

Reviews:

4 star, Grape Magazine 10/04 : "A classy, modern balanced wine with a velvet mouthfeel. Will mature well."

Winemaking: This vintage contains 80% semillon grapes which add structure to the wine and the balance being sauvignon blanc, which gives freshness. Berry selected in the vineyard, of which 98% were botrytis infected grapes. Gently hand pressed and a long fermentation with Vin 7 yeast. The wine was transferred to second and third fill French oak for 10 months to add further complexity. Goutte d'Or is made only in exceptional years - when conditions are perfect - reflecting the Beaumont's commitment to produce only superlative wines.

Total production: 75 cases (12/375 equivalent)

Alc 13.5% RS 80.7 g/L TA 8.0 g/L pH 3.36



BEAUMONT



Ariane Beaumont
Jewelry artist.
Marketing & Sales at Beaumont

ARIANE 2002

Color: Deep velvet red
Nose: Herbs, dark black berry fruits and chocolate
Palate: Rich in dark berry fruits and spices with soft ripe tannins

Reviews:

Silver medal, International Wine Challenge 2004 : "With a touch of capsicum on the nose alongside blackcurrants and chocolate, this has intense, pure ripe fruit, delicate floral notes and a very long finish."

Silver medal, Veritas 2004

3.5 star John Platter 2004 : "Powerful plum jam, cigar box whiffs tell of 14 months French oak, quarter new, easily absorbed by ripe, punchy fruit."

88 points, Wine Spectator for 2001 vintage : 2002 vintage not yet reviewed.

Winemaking: A classic blend of 40% Cabernet Sauvignon, 40% Merlot and 20% Cabernet Franc. Selected from low yielding vineyards, the wines are vinified and matured separately in French oak for 14 months prior to blending and bottling. 20% of the barrels were new.

Total production: 940 cases

Alc 13.5% RS 2.6 g/L TA 6.4 g/L pH 3.56

PINOTAGE 2002

Color: Deep red, violet tones.
Nose: Intense Pinotage fruit, plummy red berry aromas
Palate: Supremely elegant fruit driven palate backed by rich grainy tannins.

Reviews:

4-star, John Platter 2004 : "Shows another face of SA pinotage: cool Walker Bay style, well-judged American oak. Shows hallmark bold, mulberry fruit, soft yet grainy tannins and warm, firmly-structured finish."

3-1/2 star, Grape 12/03 : "Shows a certain refinement, a cool-climate tightness beneath ripe, forthcoming fruit. A warm, smoky pinotage with some fresh, sweet cherry fruit and a supple, polished texture."

Silver medal, Veritas, 2004

Seal of Approval, International Wine Challenge 2004

Blue Train Selection, 2004

ABSA Top 20 Finalist, 2004

Winemaking: The grapes from low yielding vineyards, picked at optimum ripeness are fermented in open tanks with regular punch downs to create a well structured wine with ripe tannins. The wine was matured in 75% French oak, 25% American and of the total, 28% were new barrels.

Total production: 2 200 cases

Alc 14.85% RS 2.2 g/L TA 5.8 g/L pH 3.4



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SHIRAZ 2002



Color: Dark red and violet

Nose: Sweet red berry fruits, white pepper and cloves with lingering wooded tones.

Palate: Big, rich, sweet fruit, spice, pepper and a long finish of ripe tannins, an altogether very full, balanced wine.

Reviews:

4-1/2 star, John Platter 2004 : "Now established as powerful, expressive, spicy example. '02 maintains high standard; dense black-fruited flavours, hint smoked meat and rich, intriguing fennel-laced finish."

4-star, Grape 12/03 : "The supple, harmonious Shiraz exhibits spicy, gamey characters on both nose and palate, with seamlessly integrated oak and an agreeably savoury finish. A few hours airing worked wonders - it is certainly worth decanting if drunk as young as this. Judiciously used French and American oak adds positively."

1st place, Wine of the Month Club, South Africa

3rd place, Meininger Verlag Shiraz Challenge, Germany (global shiraz competition)

Silver medal, Veritas 2004

Winemaking: This is the first year the Beaumont's have blended 5% Mourvedre. A complex wine from three different vineyard sites gives character to this Rhone-style Shiraz. Good color, spicy fruit and pepper on the nose and flavors of berry fruit with fine ripe tannins on the finish make this an elegant wine. 80% French oak, 20% American and of the total, 25% were new barrels.

Total production: 1900 cases

Alc 14.97% RS 2.4 g/L TA 5.8 g/L pH 3.6

CAPE VINTAGE PORT 2001

Color: Very dark, brick red and purple

Nose: Intense spicy nose dominated by cloves, cinnamon, nutmeg and dark berry fruits.

Palate: Big well balanced palate of dark plummy fruit, spices with a hint of toasty wood.

This palate is backed up by nice dry tannins.

Reviews:

4 star, Wine Magazine (SA)

3-1/2 star, John Platter 2004 : "Cape expression of Portuguese-style fortified, 50/50 tinta barocca/pinotage giving it a foot in both camps - foot trodden it was, too, before two years in old casks. Smoked meat, chocolate raisins, prunes: smooth, dense, dry style, jammy touch on finish."

Winemaking: A blend of 50% Pinotage and 50% Tinta Barocca grapes from 40 year old vines was used with this Port. The Beaumont's do the traditional thing by foot-stomping in an open kuit (fermenter) to allow for maximum color and tannin extraction. The wine was enoculated after two days on skins with WE372 yeast. After two days regular punching down, the wine was hard pressed at 11° Brix and fortified at 9° Brix. The wine was then racked into 6th fill French Oak where it remained for two years. It was bottled by hand unfiltered and unfined.

Total production: 75 cases

Alc 14.97% RS 2.4 g/L TA 5.8 g/L pH 3.6



Total port production !