

BEAUMONT

Chenin Blanc 2004



TASTING NOTES

Rich apricot and peach aromas with honey tones that develop in the glass. Broad fruit, excellent balance, fresh acidity and a rich, long citrus finish.

THE ESTATE AND THIS VINEYARD

The historic farm was once an outpost for the Dutch East India Company in the 1700s. Jayne and Raoul Beaumont began to call this charming farm 'home' in the 1960s, planting the chenin vines from which this chenin is now made. Excellent fruit quality from select vineyard sites.

WINEMAKING

Sebastian used a combination of two yeasts, Vin 13 and Vin 7. This was the first vintage that the different yeasts were used for the whole ----- as Sebastian feels that this practice adds more complexity and more fruit flavors. After fermentation, a 15% French barrel matured portion was blended in just prior to bottling for added structure.

ANALYSIS

Varietal	Chenin Blanc 100%	alcohol	13.66%
Maturation	15% French oak barriques	residual sugar	1.74 g/l
Appellation	Bot River, Walker Bay, South Africa	total acidity	6.20 g/l
Production	2 300 (12x750ml)	pH	3.37

REVIEWS

88 pts, WINE ENTHUSIAST "A wine that spent two months in wood, giving it a ripe, fruity character, with spice, cinnamon, acidity and tropical fruits. This cool-climate Walker Bay winery is now highly rated under the hands of Sebastian Beaumont."

4 star, JOHN PLATTER.

WINE & SPIRIT INTERNATIONAL described Beaumont chenin blancs as having "an enviable reputation"

TIME MAGAZINE, JUNE 20, 2005. "Beaumont is famous for their chenin blancs"

