BEAUMONT
Family Wines

CHENIN BLANC | 2020

Our Chenin Blanc was made from 84% Bot River fruit and 16 % from the Overberg making the wine of Origin for the vintage Cape South Coast. This is the first time that we had to source from outside the Bot River ward. Yields were very low due to the drought. This vintage is a beautiful expression of the grape capturing the full flavour and potential that our terroir has to offer. It is a delicious example of cooler climate Chenin Blanc fermented in concrete and stainless steel tanks. Dry, fresh and delicious!

RATINGS & REVIEWS | Since our first vintage in 1996 we have committed to making a style of Chenin that captures the purity of the grape. Previous vintages have been regular 4 star wines in Platter.

FOOD PAIRING | Great with seafood, especially shellfish and spicy Thai and Indian curries.

PACKAGING | 6 x 750 ml in screw cap

BARCODE bottle 6009077000139 box 16009077000136

APPELATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River Walker Bay	49000 bottles	Chenin Blanc	Ranging between 3 and 43 yrs	6 – 8 tons / ha	19.5° - 23.5° Balling	12.17%	6.6g/L	4.4g/L	3.12

WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | The 2020 vintage produced another year of great health fruit. Cooler wetter winter helped vines rest but the summer was dry resulting in tiny berries, high natural acid levels and great fruit purity. No rot! Very expressive wine with a lovely balanced palate.

VINIFICATION | Early picking to preserve freshness, and balance in the wine. Our new press produced gave us very clean juice and I think it has had a very positive effect on this vintage.

A very slow and cool fermentation separately with different yeast strains for more complexity and then blended after fermentation.

MATURATION | Average of 6 months on gross lees in tank.

AGEING POTENTIAL | 3 - 5 years.