



# BEAUMONT

*Family Wines*

## HOPE MARGUERITE | 2018

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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 wines. Our very first vintage of the Hope Marguerite was produced in 1997. Only fruit selected from our oldest Chenin Blanc vineyards, planted in '74 and '78, are used for this wine. Barrel fermentation takes place in 400L French oak using only natural yeasts. No malo lactic fermentation takes place in order to retain as much natural freshness. The wine is kept on its gross lees for 10 months with regular batonage, giving it a richer and fuller palate.

**RATINGS & REVIEWS** | Our Flagship white wine has received seven Platter 5 star ratings in the past. Hope is seen as one of the benchmark barrel matured styles of Chenin in the country. The 2018 is still to be rated.

**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	17985 & 240 Magnums	Chenin Blanc	40 – 45 yrs	2.5 – 4 tons / ha	21° - 24° Balling	12.47%	6.1g/L	2.4g/L	3.33



**WINE MAKER** | Sebastian Beaumont.

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**VINTAGE CONDITIONS** | Extremely dry conditions through the season. Healthy grapes with very small berries. The two oldest vineyards handling the tough conditions beautifully.

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**VINIFICATION** | A careful selection of the most characterful fruit from our oldest vineyard at Beaumont, left to ferment naturally with minimum intervention, matured in mostly old 400L French oak, of which 15% was new wood.

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**MATURATION** | This wine remained on its gross lees for 10 months in 400L barrels with regular batonage. Final blending and bottling in early 2019.

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