



BEAUMONT WINES

Chenin Blanc

The 2011 Chenin blanc was made from 100% Bot River fruit, capturing the full flavour and the potential our terroir has to offer. We used a very different fermentation technique which slowed down our fermentation quite dramatically and resulted in enhanced fruit, loads of flavour and a truly delicious Chenin Blanc at a low alcohol of 12.5%.



Wine:	Chenin Blanc
Vintage:	2011
Appellation:	Bot River
Bottles produced:	17000
Wine Maker:	Sebastian Beaumont
Cultivar:	Chenin Blanc
Vineyard age:	Ranging between 7 & 36 years for the 3 different sites
Yield:	6-8 tons/ha
Vintage conditions:	A slow ripening period assured great natural acid
Balling at Harvest	20° – 22° Balling
Vinification:	Early picking to preserve freshness, also resulting in low alcohol. A very slow and cool fermentation separately with different yeast strains for more complexity and then blended after fermentation. After maturation on the lees for 6 months it was fined, filtered and bottled.
Maturation:	Average of 6 months on gross lees in tank
Ageing Potential:	3 - 5 years
Alc:	12.5%
TA:	6.25g/l
RS:	9 g/l
pH::	3.25
Description:	Very punchy aromatics filled with loads of tropical fruit, citrus and fennel. Fruit driven palate with a sweet sour tang and great balance.
Packaging:	6 x 750 ml
Food suggestions:	Great with seafood, especially shellfish, chicken dishes and spicy Thai style food.