

# Beaumont Hope Marguerite Chenin Blanc

## THE FACTS



**COUNTRY:** South Africa

**REGION:** Cape South Coast

**APPELLATION:** Bot River

**CEPAGE:** 100% Chenin Blanc

**WINEMAKING:** The wine underwent natural fermentation or "pied de cuve" with minimal intervention in 400L French oak barrels, 15% of which were new for this vintage. Partial malolactic fermentation occurred. The wine matured on its gross lees for 11 months in 400L barrels with regular batonnage, followed by final blending and bottling in early 2024.

**ALCOHOL BY VOLUME:** 13.3%

**AGING:** Matured on its gross lees for 11 months in 400L barrels

## THE STORY

Beaumont is a charming, family-run farm and winery situated in the quaint Overberg Village of Bot River. The farm is home to the region's oldest wine cellar and is steeped in history dating back to the 1700's. In 2004, Sebastian Beaumont, having honed his skills working in vineyards, took over the reins in the cellar and has continued to build the Beaumont reputation.

## THE ADJECTIVES

**OVERALL:** Dynamic and powerful

**AROMAS / FLAVORS:** dried apricot, marzipan, and spice, complimented by green apple

**MOUTHFEEL:** Dynamic and round

## THE SELLING POINTS

2 oldest CB blocks '74&'78 Certified Heritage Vineyard Wine

**AWARDS:** 91pts James Suckling

**SUSTAINABILITY:** Certified Sustainable, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Seafood, particularly scallops, and spicy Asian dishes

