

Beaumont Far Side Mourvedre

THE FACTS

COUNTRY: South Africa

REGION: Cape South Coast

APPELLATION: Bot River

CEPAGE: 100% Mourvedre

WINEMAKING: Vinification involves fermentation in open fermenters with approximately 40% whole clusters. The juice undergoes gentle mixing early on, with a small acid addition before fermentation to ensure health and slightly lower pH. Fermentation occurs at medium temperatures (22-26°C), with more vigorous punch downs performed three times per day as the juice warms. Only spontaneous fermentation is allowed, with no cultured yeasts added. Fermentation vessels used are concrete or small plastic bins. The wine is aged for 18 months, primarily in 400-liter French oak barrels.

ALCOHOL BY VOLUME: 13.4%

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: Fresh, medium bodied and zesty

AROMAS / FLAVORS: Red plum, nutmeg, raspberry and spice

MOUTHFEEL: Structured with a juicy character at the center

THE SELLING POINTS

Picked early for freshness from acclaimed Mourvedre producer

AWARDS: 91pts James Suckling

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

PAIRINGS: Leaner red meats like sirloin or lamb; slightly spicy dishes

