

Beaumont Chenin Blanc

THE FACTS

COUNTRY: South Africa

REGION: Cape South Coast

APPELLATION: Bot River

CEPAGE: 100% Chenin Blanc

WINEMAKING: Grapes are hand picked early to maintain freshness, destemmed, and processed in cool mornings. They settle overnight before fermenting in concrete tanks, with a small portion in stainless steel. The wine undergoes 2-4 months of aging on fine lees in concrete, with both inoculated and naturally fermented portions

ALCOHOL BY VOLUME: 12.0%

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 and Bright

AROMAS / FLAVORS: Granny Smith Apples, pear, yellow citrus

MOUTHFEEL: Clean but lush

THE SELLING POINTS

Bright, fresh, clean - perfect BTG or in a cold box

AWARDS: 90pts James Suckling

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Great with seafood, especially shellfish and spicy curries

