

Hope Marguerite 2015

BEAUMONT, BOT RIVER, SOUTH AFRICA



HARVEST & VINTAGE NOTES

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 1974 and '78, are used for this wine. Barrel fermentation takes place in 400L French oak using only natural yeasts. No malolactic 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.

2015 was of the greatest vintages in the last 5 years, producing healthy pure fruit that was full of flavor.

A careful selection of the most characterful fruit our oldest vineyard at Beaumont was left to ferment naturally with minimum intervention, matured in mostly old 400L French oak, of which 15% was new wood. This wine remained on its gross lees for 10 months in 400L barrels with regular batonage. Final blending and bottling in early 2016.

Fresh, clean and powerful fruit which will develop beautifully over the next 5-10 years in bottle.



WINE ENTHUSIAST
MAGAZINE

LB, *Wine Enthusiast*, May 2017



WINE ADVOCATE

NM, *Wine Advocate*, May, 2017



BEAUMONT

Family Wines

WINEMAKER: Sebastian Beaumont

VITICULTURIST:
Marelise van Rensburg

GRAPES: Chenin Blanc

ALCOHOL: 13.33%

RESIDUAL SUGAR: 4.03 g/L

PH: 3.26

TOTAL ACIDITY: 6.13 g/L

ANNUAL PRODUCTION:
17,994 x 750ml; 200 x 1.5 L

