BEAUMONT
Family Wines

DANGERFIELD SYRAH | 2016

A complex wine from 3 different vineyard sites on our property. As the vines mature their metabolism slows and the grapes produce wines with greater complexity in fruit and structure.

Good colour, spicy fruit and pepper on the nose and flavours of berry fruit with fine ripe tannins on the finish make this a full but elegant wine. 100% French oak and 25% of total in new barrels.

This Syrah gets its name from a character in one of Raoul Beaumont's favourite novels The Ginger Man written by JP Donleavy. When Sebastian was born Jayne and Raoul tried to use it as a middle name for him. Unfortunately the grandparents revolted and vetoed the decision. Finally a wine has received the honour.

RATINGS & REVIEWS | The 2014 has done very well and received a Diamond award at the Sakura wine awards in Japan.
The 2016 has just received Gold at the Old mutual Trophy show.

FOOD PAIRING | Spicy red meat – pulled pork or roasted lamb go very well with this wine.

PACKAGING | 6 x 750 ml, 1.5 litre, 3 litre & 5 litre

BARCODE bottle 6009077000177 box 16009077000174

APPELATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River Walker Bay	8826 x 750ml and magnums	100% Syrah	15 - 21 yrs	2 - 5 tons / ha	22° - 25° Balling	13.75%	5.5 g/L	1.9 g/L	3.60

WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | The first year of our serious drought. Very early ripening of all our grapes. Fantastically healthy fruit. Produced beautiful medium weight wines.

VINIFICATION | Picked at 22° - 25° balling, crushed and cold soaked for 3 days to extract optimum colour and flavour. The different vineyards were fermented separately, with all portions undergoing a natural fermentation to add complexity to the final blend. 30- 40% whole bunches were added to the ferment. Malolactic fermentation in tank and then taken to barrel.

MATURATION | 20 months in barrel. 100% French oak and 25% of total new barrels.

AGEING POTENTIAL | 8 – 10 years.