



MOURVÈDRE | 2016

Beaumont Family Wines were the first winery in South Africa to bottle a single varietal Mourvèdre.

Originally the grape comes from Spain and France where it is mostly used to enhance blends. Mourvèdre's dark, thick-skinned berries result in powerful spicy and sometimes gamey aromas in their youth.

This unique wine was made from a small parcel of Mourvèdre with a low crop yield of 2-4 tons/ha. Grapes were harvested at full ripeness, cold soaked, fermented in concrete tanks and allowed a post maceration of 3 weeks, thereafter it was pressed directly into 100% French oak barrels.

RATINGS & REVIEWS | I always say that this is a wine for freaks! It is not everyone's darling. But we have set a benchmark for the varietal and show how it can consistently produce interesting wine. 4.5 stars in Platter.

FOOD PAIRING | Spicy roasted red meat or game, grilled pork or calf's liver, rich hearty dishes such as paella with chorizo and hot spices.

PACKAGING | 6 x 750 ml

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River	2260 and 50 x magnums	Mourvedre	21 yrs	2- 4 tons / ha	22.5° - 24° Balling	14.20%	5.9g/L	1.9 g/L	3.48



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | The 2016 vintage was one of the earliest vintages in our records. Start of the drought years. Despite this the wines have turned out beautifully. This is also the case with the Mourvedre.

VINIFICATION | After the grapes were cold soaked for 2 days till natural fermentation started. A warm ferment of 28-30 °C was allowed with 2 hourly punch downs in an open vat. Six days of fermentation with three weeks post maceration then pressed directly into barrel.

MATURATION | Maturation in French oak for 36 months.

AGEING POTENTIAL | 8 – 10 years.