



VITRUVIAN BLEND | 2016

Why Vitruvian? The key component of our 250 yr old water mill is known as a Vitruvian Mill. We wanted to connect this unique wine to the history of the farm. The Beaumont family have been farming the vineyards on the farm since 1974 and it is with this experience and understanding of our unique terroir that we decided to produce this special blend. Our philosophy with all our wines is to produce a pure expression of place. We prefer elegance over power and want this blend to be the sum of its component parts. 50% of the 2016 blend was co-fermented to allow the varietals to integrate from a very early stage.

RATINGS & REVIEWS | The first vintage produced from the 2006 crop and this wine received fantastic reviews. Elegance was one of the main factors behind this blend. Four and a half stars for the 2016 vintage. Vitruvian is only produced in the best years.

FOOD PAIRING | Coq au vin, Italian sausage pasta, or a great piece of steak with spices such as cumin, pepper and coriander enhancing the natural spice of the wine.

PACKAGING | 6 x 750 ml 1.5 L, 3 L and 5 L

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River	2140 and 20 magnums 10 x 3liter 5 x 5liter	33% Mourvèdre 30% Pinotage 25% Syrah 12% Cab Franc	19 - 47 yrs	3 - 5 tons / ha	21.5°- 23° Balling	13.48%	5.6 g/L	1.2 g/L	3.50



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | 2016 vintage was the earliest on record. Producing grapes with a freshness that carried beautifully through to the wines.

VINIFICATION | We co-fermented the key components of this blend. The aim was to get very early integration of the varietals. The other 50% of the blend was kept as separate portions and blended in over time.

MATURATION | 8 x 400L barrels made & matured for 36 months in French oak of which 35% was new.

AGEING POTENTIAL | 10 - 15 years.