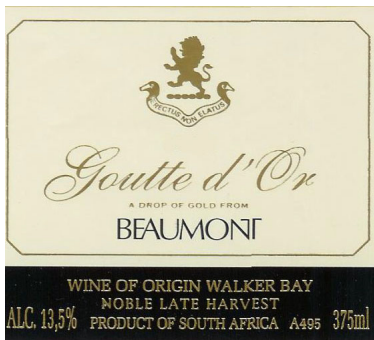


Raoul Beaumont · Jayne Beaumont · Sebastian Beaumont · Ariane Beaumont · Raoul Beaumont · Jayne Beaumont · Sebastian Beaumont

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BEAUMONT

Goutte d'Or 2004



TASTING NOTES

The name translates as 'drop of gold' and its color has indeed a rich golden hue. Concentrated dried fruits, floral, orange peel and honey aromas. The palate has an elegant viscous feel of honey, apricots and spices, finishing clean and citrusy. Good, clean acidity for a well-balanced aperitif/dessert wine.

THE ESTATE & THIS VINEYARD

The Beaumont family live, grow grapes and make their wine on the historic farm known as Compagnes Drift, which was once an outpost for the Dutch East India Company in the 1700s. Just over an hour southeast of Cape Town near the coastal village of Hermanus, the farm is a mere five, open miles from the cool southern Indian and Atlantic Oceans. Near the mountain source of Bot River, they benefit from gently sloping land of ancient Bokkeveld Shale - a duplex of gravelly topsoil with a clay subsoil. On the southern face of the Stellenbosch Mountains, the area is considered a 'cool climate'.

The grapes for this 'ambrosia' are carefully selected from vineyard blocks that are consistently infected with botrytis. This phenomenon occurs naturally where the vineyards slope down to Jackal's River. The low-lying ground, fog and dampness combine to provide ideal conditions for making this Sauternes-styled wine.

WINEMAKING

This vintage contains 80% Semillon grapes, which adds more structure to the wine, and the balance being Sauvignon Blanc, which gives freshness. Berries are hand-selected in the vineyard, of which 98% were botrytis infected grapes. Long fermentation with Vin 7 yeast after which the wine was transferred to 100% French oak. It remained in barrel for 10 months to add further complexity.

ANALYSIS

Varietal	Semillon 80%, Sauvignon Blanc 20%	alcohol	12.0%
Maturation	French Oak barrels	residual sugar	106g/l
Appellation	Bot River, Walker Bay, South Africa	total acidity	6.4 g/l
Production	4 barrels	pH	3.2



www.beaumont.co.za

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