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

BEAUMONT

Hope Marguerite 2005

Tasting Notes

"Clear bright yellow; a whiff of honeyed bottle age but still some blossomy notes with lemon zest and fresh pear fruit, with just a hint of oak. Fullish in body and properly dry, but not austere, citrusy fruit with excellent balance between fruit and oak. clean, uncluttered citrus flavors mirror the nose."

Good Taste Wine of the Month 3/2007

Hope Marguerite is an excellent food wine that we have paired successfully with bouillabaisse, mussels in a creamy garlic sauce or poultry with an orange and candied hazelnut glaze.

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'.

Jayne and Raoul Beaumont began to call this charming farm 'home' in 1973, tending the chenin vines from which Hope Marguerite is now made. The wine was named in honor of Raoul's mother who was named after the Cape of Good Hope in the early 1900's. Only fruit from their oldest vineyard of 40 years is used to make this elegant wine. The Beaumont's focus on chenin blanc, which has historically been a neglected varietal in South Africa, is an exciting and daring move toward proving the versatility and ability of this varietal to make complex and excellent wines.

Winemaking

The age of these magnificent vines contributes enormously to the intensity of this wine. Sebastian Beaumont barrel ferments the juice in 400 liter French oak barrels and leaves the wine on its gross lees for 14 months, giving it regular batonage. The wine was bottled unfined and only given a light filtration.

Analysis

Varietal	Chenin Blanc 100%	alcohol	13.76%
Maturation	French oak barriques	residual sugar	4.3 g/l
Appellation	Bot River, Walker Bay, South Africa	total acidity	6.3 g/l
Production	240 (12x750ml)	pH	3.38

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www.beaumont.co.za

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