

HOPE MARGUERITE | 2019

Named after Hope Marguerite Beaumont, a woman with character, elegance and a love for wine. We have produced this Chenin to reflect the pure character of the grape and the individual philosophy of Beaumont wines. Our first vintage of the Hope Marguerite was produced in 1997 and at that time there were only two other Chenin Blanc in South Africa produced in this style. Only fruit selected from our two oldest Chenin Blanc vineyards, planted in ‘74 and ‘78, are used for this wine. Barrel fermentation takes place in 400L French oak using only natural yeasts. Malo lactic fermentation occurs in certain vintages. The wine is kept on its gross lees for 10 months with regular batonage, giving it a richer and fuller palate.

This vintage has produced a wine with additional residual sugar. Adding weight and fruit to the palate and producing a beautifully mouth filling vintage.

RATINGS & REVIEWS | Our Flagship white wine has received eight Platter 5 star ratings in the past. Hope is seen as one of the benchmark barrel matured styles of Chenin in the country. It also received 95 points in Tim Atkin reviews and in the Wine Enthusiast.

FOOD PAIRING | Matches brilliantly with seafood especially scallops and any beautifully spicy Asian dish.

PACKAGING | 6 x 750 ml and 1.5 L

BARCODE bottle 6009077000191 box 16009077000198

BOTTLES

PRODUCED

18535 x 750ml & 150

Magnums

pH

3.18

RS

8.3g/L

TA

6.8g/L

ALC

12.54%

BALLING AT HARVEST

21° - 24°

Balling

YIELD

2.5 – 4

tons / ha

VINEYARD

AGE

.

42 – 46 yrs

APPELATION

Bot River

Walker Bay

CULTIVAR

Chenin Blanc



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | Dry conditions persisted through the season. Healthy grapes with very small berries. The two oldest vineyards handling the tough conditions beautifully.

VINIFICATION | A careful selection of the most characterful fruit from our oldest vineyard at Beaumont, left to ferment naturally with minimum intervention, matured in mostly old 400L French oak, of which 13% was new wood.

MATURATION | This wine remained on its gross lees for 10 months in 400L barrels with regular batonage. Final blending and bottling in early 2020.

AGEING POTENTIAL | Fresh, clean and powerful fruit which will develop beautifully over the next 5 – 15 years in bottle.