



MOURVEDRE | 2014

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 4 tons/ha. Grapes were harvested at full ripeness, cold soaked, fermented in concrete tanks and allowed a post maceration of 3 weeks, where after 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	1756 and 20 x magnums	Mourvedre	20 yrs	4 tons / ha	22.5° - 24° Balling	13.90%	5.7g/L	2.2 g/L	3.54



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | The 2014 vintage had very low yields but cool growing conditions to produce ripe but elegant wines.

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.