



ARIANE | 2016

Beaumont Family Wines have been making this classic Bordeaux style blend named after Ariane Beaumont. The first vintage produced was in 1998.

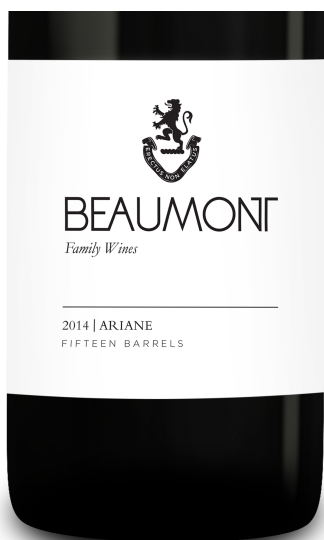
Depending on the vintage the blend is either Merlot or Cabernet Sauvignon driven. It also always has some Cabernet Franc for perfume and freshness. The 2016 Ariane is going to prove to be one of our great vintages. 2016 hasn't produced the biggest wines but it makes up for that with layers of complexity and texture. This is a Cab Sauv. driven vintage with all 4 of the other classic Bordeaux varietals contributing to the blend.

RATINGS & REVIEWS | A wine that over the years has raked in quite a few 4.5 star ratings in the platter wine guide. But its best ratings have come from the followers of the wine who come back every year to get their allocation.

FOOD PAIRING | Bordeaux style blends are always best suited to classic red meat dishes. But let this wine mature and you will be able to enjoy it on its own.

PACKAGING | 6 x 750 ml and Magnums

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River	2500 and 40 x magnums	42% Cab Sauv, 26% Merlot, 11% Cab Franc, 11% Malbec & 11% Petit Verdot	22 yrs	4 tons / ha	22.5° - 24° Balling	13.6%	5.8g/L	1.9 g/L	3.57



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | I really, really love this 2016 vintage. It has produced across the board beautifully balanced and textured wines. Elegance over power is the essence of this vintage.

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 18 months.

AGEING POTENTIAL | 8 – 15 years.