



BEAUMONT Constable House Shiraz/Cabernet Sauvignon blend with others | 2016

The Constable House blend is now under the Beaumont name but still consists of the two varietals that work exceptionally well together namely Shiraz and Cab. Sauv. In this vintage we have added a small amount of Tinta Barocca and Petit Verdot. The wine is named after the vineyard in front of the old Constables House on the farm. The ratio in the 2015 vintage is Shiraz, Cabernet Sauvignon, Tinta Barocca and Petit Verdot.

RATINGS & REVIEWS | Three and a half stars in Platter for this vintage. This a wine that offers great value and always over delivers.

FOOD PAIRING | Spicy red meat, grilled pork or roasted lamb. Game such as springbok, ostrich, rabbit and venison, spices such as cumin and coriander enhanced the natural spice of this Shiraz.

PACKAGING | 6 x 750 ml and 4 x 1.5 L

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River	14530 of the 750ml bottles; 2300 magnums	% Shiraz, % Cab. Sauv. Tinta B Petit Verdot	10 – 44 yrs	6 tons/ha	23° - 24.5° Balling	13.5%	5.6g/L	2.1g/L	3.55



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | 2016 was a fascinating contrast to the 2015 vintage. Its light and delicate with wonderful purity and texture.

VINIFICATION | Picked and vinified separately. Using stalks during the fermentation to add to the complexity of the structure. Completely naturally fermented. Then pressed after a 12- 16 days on the skins and taken to a mixture of tank and barrel for malo lactic fermentation.

MATURATION | 14 months in older oak barrels.

AGEING POTENTIAL | 8 - 10 yrs