



BEAUMONT

Family Wines

FAMILY WINES & TIMES

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ABOUT A FAMILY AND THEIR WINE FARM

Beaumont is a family owned and managed farm situated in the heart of the town of Bot River ("Botter Rivier") in the Overberg.

The farm, home to the region's oldest wine cellar, was originally established in the 1700's by the Dutch East India Company. In the 1940's the wine business was initially started but wine production was discontinued in the late 1960's

Jayne and Raoul Beaumont bought the farm Compagnes Drift in 1974 and set about replanting the vineyards. However, the legacy of creating wines in the farm cellar under the family name was only initiated years later.

Since then the wines have born the crest of the Beaumont family. Originally found in the family signet ring, the roaring lion represents honour and courage and serves as a symbolic message of balance – a quality synonymous with our wines. The crest pays homage to our roots and represents the connection between farmland and family. It finds expression in our brand and personifies a place of passion, simplicity and charm.

After generations of farming and partnering with nature, the land now offers some of the finest vineyards in the area. Together with a non-conformist approach to winemaking, these vines produce notably balanced, classical and artisanal wines. The farm also grows pears, almonds and olives surrounded by fynbos and abundant birdlife.

The historic farm offers quintessential Overberg architecture with barns and homesteads authentically white washed walls with black tin-roofs. Two of the original buildings have been beautifully restored as quaint self-catering cottages and the farm is home to one of the oldest working watermills in the country. Overlooking the original cellar and homestead is a sloping wheat field, which is harvested ceremoniously in the annual Field to Loaf festivities. The grains are then milled on the farm producing sought after stone-ground flour.

Our story is one where family, fervor and farming merge - where wine, food and people are always at the centre of the narrative.

This is our story and we invite you to be part of it.

MEET THE FAMILY

Sebastian, Nici, Sophie and Leo

Sebastian is the oldest son and a second generation Beaumont - a man with a passion for wine, fishing and surfing. He honed his skills on the farm as viticulturist initially, working alongside Raoul. In 2004 he became the winemaker, producing his first harvest, finding a childhood dream of combining creativity and chemistry fulfilled.

Known in the industry as the “Chenin Dude”, he established a reputation for classical and artisanal wines. He married the love of his life Nici, founder of Zest and partner in the family business. A new generation of Beaumonts followed with the arrival of Sophie and Leo. They live and work on the farm and are entirely committed to family, farming and food.

Recently, Sebastian and Nici took over the full running of the farm and its endeavours. Armed with the invaluable know-how of the past, a passion for the present and committed family support, the farm is poised for a fresh new chapter.

Raoul and Jayne

Raoul was a maverick of vineyards and motorcycles and Jayne an artist, teacher and mother. “Compagnes Drift” farm was bought in 1974 and this is when she started producing small amounts of her own wine bearing her hand drawn label.

The farm was transformed through hard work and an adventurous spirit. It was decided many years later to produce wine under their family name – a commitment that has become the livelihood and love of generations to follow. Jayne still lives and works on the farm and continues to make her artisanal Pinot Noir.

Lucien, Nadia and Charley Hope

Lucien, the youngest, is a private guide, surf coach and owner of Beaumont Adventures. After many years of working at Londolozi, Lucien and Nadia came to join the family in Bot River. Nadia is the charm behind the sales team while Lucien offers guided walks into our mountain. They have both recently settled into parenthood with beautiful Charley Hope Beaumont.

Ariane, Jean Pierre, Zack and Lily Mae

Daughter Ariane has her mother’s creativity and father’s charm – traits evident in the unique style of her jewellery. Ariane married JP Rossouw, publisher of well-known wine and food guides. She is a full-time mom of toddler twins after years of working at Beaumont.



VINEYARDS & ORCHARDS

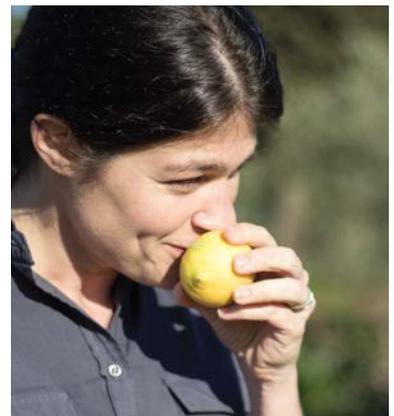
The Vineyards

Sebastian makes the most of the local climatic conditions, the ancient clay soils (“Bokkeveld” Shale) and the lower rainfall to produce wines that truly express the area.

The Beaumont terroir is moderated by the closeness of the sea. It is this cooling weather brought about by the south easterly winds in summer that gives the grapes their unique qualities.

The Orchards

Apart from vineyards the farm also grows pears, almonds, olives, plums and granadillas. This produce, as well as the stone-ground flour is often found in Nici and Jen’s scrumptious farm cuisine.





FARM TRADITIONS

Beaumont boasts many traditions, from the extra-ordinary to the brilliant – but never boring. The traditions have been the culmination of years of family gatherings that have grown to include neighbours, local farm folk, friends and Beaumont wine fans.

Barrel Lunches

These lunches are held monthly, bringing together a community of wine enthusiasts and foodies at one table in the barrel cellar to drink wine, enjoy farm cuisine and Sebastian's thoughts and wine philosophies.

Field to Loaf Festival

When the wheat fields are ripe and golden, an enthusiastic food and wine community is invited to join the annual Field to Loaf celebration. With scythes, sickles and an old combine harvester, the grains are collected and the harvest is taken to one of the oldest working water mills situated on the farm. The milled flour is then transformed into steaming loaves of bread, consumed eagerly as they emerge from the wood fired oven.

The Port Stomp

Annually, on the 3rd Friday of March, guests are invited to enter the old concrete tanks to stomp port grapes under the stars. Once Sebastian is satisfied with the quality of the stomp, everyone is rewarded with a delicious farm dinner and plenty of port.



BEAUMONT RANGE

Beaumont Chenin Blanc

A fresh pure unwooded Chenin Blanc, made to express the delicious purity of the grape. A lovely wine to enjoy on its own or even better with a slightly spicy dish.

Beaumont Hope Marguerite

Named after our grandmother, Hope Marguerite Beaumont, this barrel fermented and matured Chenin Blanc is always elegant and complex. Winner of four Platter 5 star ratings, it is seen as one of South Africa's benchmark Chenin's.

Beaumont Pinotage

This is an elegant cooler climate style Pinotage. Most of the grapes come from our 40 year old vineyard. The wine shows more red fruit characters and a medium bodied palate and ages beautifully.

Beaumont Syrah

This is the first vintage of straight Syrah since 2004. Rich in fruit and spice with supple tannins, this is a very delicious wine.

Beaumont Shiraz Mourvèdre

Leather, violet and red berry tones on the nose, followed by herbal fynbos, spice, liquorice and blackberry fruit on the palate. Fine grainy tannins give this wine fantastic length.

Beaumont Ariane

Named after Ariane Beaumont – this is a classic Bordeaux style blend.



Beaumont Vitruvian

Our flagship red blend gets its name from our 200 year old water mill. This is an unapologetically Beaumont blend based on Mourvèdre, Pinotage, Shiraz and Cabernet Franc.

Beaumont Goutte D'or

This is a pure Chenin Blanc noble late harvest with delicious dried fruit character and a lovely balance between sweetness and acidity.

Beaumont Cape Vintage

This foot stomped blend of Tinta Barocca and Pinotage creates rich Christmas pudding flavours with a refreshing finish.

RAOUL'S RANGE

Raoul's White

Chenin Blanc, Semillon and Sauvignon Blanc combine to make a deliciously fresh and fruity white blend.

Raoul's Rose

A refreshing wine with cherry and strawberry aromas pouring out of the glass.

Raoul's Constable House

A Shiraz Cabernet Sauvignon blend with loads of flavour and soft tannins.

TASTE. EAT. PLAY. STAY

Taste

By far the best place to taste our range of wines is sitting on our stoep watching the farm at work. Take a tour through the historical cellar and if luck is on your side you might get a taste of something special from a barrel.

Eat

Essential to wine is food. Enjoy a farm platter in our tasting room or choose to relax amongst the vines, at the riverbed or overlooking the dam with a farm picnic – our baskets of freshly prepared farm made food are available on pre-order.

Play

Whether it be on foot, by bike or on horseback there are fantastic things to see and do in Bot River. For an unforgettable experience and to explore our surrounding mountains, rivers and wildlife book a hike or walk lead by one of our experienced guides. Historical tours of the farm can also be arranged.

Stay

Relax and enjoy our farm by booking into the Pepper Tree or Mill House Cottages. Our authentic Overberg accommodation comes with farm hospitality and allows you to explore our fabulous Bot River valley.



PLEASE CALL US

Call us on | 028 284 9194

Mail us on | info@beaumont.co.za

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Monday - Friday | 09h30 - 16h30

Saturday | 10h00 - 15h00

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GPS | -34° 13' 32.64" +19° 12' 25.69"

For retail orders you may contact any of our agents. For a complete list of local and international agents, please contact us.